

Creamy Holiday Mint Sparkles

The dusting of silver sanding sugar make these mints really sparkle.

Ingredients

3 ounces good-quality cream cheese, softened
5 to 6 drops LorAnn Peppermint Oil, Natural
Several drops pink or strawberry food coloring
4 to 4 1/2 cups confectioners (powdered) sugar

Silver Sanding Sugar or granulated sugar



Directions

1. With an electric mixer, beat the cream cheese until soft, about 1 minute.
2. Add the peppermint oil and food coloring and mix until blended.
3. Mix in the confectioners' sugar 1/2 cup at a time until mixture is no longer sticky.
4. Form into small balls using a 1/2 teaspoon of mixture for each.
5. Roll in the sanding sugar and flatten with the tines of a fork or press into a mint mold. Store finished mints in an airtight container in the refrigerator.

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