



Happily, Ever After Mints

Creamy, buttery, slightly mint-y, and will melt in your mouth!

1/2 cup softened butter
1 block of cream cheese
2 lbs. powdered sugar
1 teaspoon Cookie Nip
¼ teaspoon mint extract

In a mixer, mix butter, cream cheese and flavorings. Add powdered sugar and mix until it makes a soft dough. Dust your hands with powdered sugar and roll into marble sized balls. Arrange the balls on parchment sheet dusted with powdered sugar. Dip a shot glass or measuring cup in powdered sugar and flatten each little ball into a disk. After the disks dry for a couple of hours, flip each one over so the backs will get dry. Top each little disk with a buttercream rosette or drizzled chocolate.

Recipe yields 100 1" mints

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