

Cream Cheese Mints

Excerpt from <https://www.momontimeout.com/best-cream-cheese-mints/>

This recipe comes from Nick Benitez, husband of Princess Karen. He made these for Princess Terri Montalvo's 90th birthday party, and they were a real hit!

The BEST Cream Cheese Mints you'll ever try! This incredibly easy recipe yields the most delicious, luscious, melt-in-your-mouth cream cheese mints around! Make them in any color you like! Perfect for Easter, baby showers, weddings, and more!

Prep Time 10 minutes

Total Time 10 minutes

Servings 8 dozen



Ingredients

- 8 oz [package of Challenge cream cheese](#), full fat, softened
- 1/4 cup Challenge butter, softened
- 2 lbs powdered sugar
- 1 - 2 tsp [mint or peppermint extract](#)
- [gel food coloring](#)
- 1/2 cup powdered sugar for rolling mints

Instructions

1. Combine cream cheese and butter in a large mixing bowl and mix until smooth.
2. Add 1 cup of powdered sugar and mix until smooth.
3. Add the mint extract and mix until combined.
4. Gradually, add the remaining powdered sugar until smooth and consistent. You can do this with a
5. [paper](#) and liberally dust with powdered sugar. Set aside. [stand mixer](#), [food processor](#), or by hand.
6. Separate the mixture into four separate bowls, or however many different colors you want.
7. Add a small amount of food color to each bowl and stir in until the color is uniform.

8. Cover and refrigerate for 2 hours or until firm enough to handle. You don't want it sticking to your hands.
9. Line 2 quarter sheet pans with parchment
10. Pinch off small amounts of the dough and form into a 1-inch balls.
11. Roll each ball in powdered sugar and place on prepared sheet pans.
12. Gently press the tines of a fork into the top of each ball. (*You can also use the bottom of a shot glass if you don't want the lines. Just dip the bottom of the glass into powdered sugar to keep it from sticking.*)
13. Let stand, uncovered, for at least 4 hours or until the mints are firm. If the bottoms have any moisture, flip over and let stand again until the bottoms of the mints are also firm.
14. Store in an airtight container, separating layers with parchment or waxed paper, for up to 2 weeks at room temperature.
15. Mints can be refrigerated or frozen if desired.