

Homemade Cinnamon Mints - Sweet, Spicy, and Totally Addictive

Homemade Cinnamon Mints: Sweet with a Fiery Kick ??



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INGREDIENTS

2 cups Powdered Gum Paste Mix
2-3 drops Red Food Coloring
Powdered sugar, for dusting
Warm water
1/2 bottle Cinnamon Oil Flavor (adjust to taste-this stuff is strong)

DIRECTIONS

1. Mix the Wet Ingredients: In a mixing bowl, combine:
2. Warm water (start with 2-3 tablespoons)
3. Cinnamon oil flavor
4. Red food coloring
5. Stir until well blended.
6. Add Powdered Gum Paste: Gradually stir in the powdered gum paste mix, a little at a time to avoid lumps. Mix until it forms a thick, workable dough.
7. ? Tip: The dough should be stiff but pliable, similar to modeling clay.
8. Knead the Dough: Transfer the dough to a powdered sugar-dusted surface and knead for a few minutes until smooth and elastic.
9. If it's sticky, dust with a bit more powdered sugar.
10. If it's dry, dip your fingers in warm water and knead again.
11. Shape the Mints: Roll out the dough to about 1/8-inch thickness. Use a sharp knife, small cookie cutters, or even a bottle cap to cut into desired shapes.
12. Squares, circles, or hearts work great!
13. Roll small balls for a classic mint look
14. Set and Dry: Place your cut mints on a wax paper-lined tray. Lightly dust with powdered sugar to prevent sticking.
15. Let them air-dry at room temperature for 2-3 days until fully set.
16. Store and Enjoy: Once dry, store in an airtight tin or glass jar. They'll keep for weeks and taste even better over time!

