

Peppermint Sugar: The Sweetest Way to Sprinkle Holiday Cheer

Looking to add a little minty sparkle to your holiday baking? This



TIME
5 min

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INGREDIENTS

- 2 cups white granulated sugar
- 1/4 teaspoon peppermint extract
- 20 drops red gel food coloring (or adjust to taste)

DIRECTIONS

1. **Measure the Sugar:** Pour 2 cups of white granulated sugar into a glass mixing bowl. You want to use a non-reactive bowl since you'll be mixing in extract and food coloring.
2. **Add Flavor & Color:** Drizzle in 1/4 tsp peppermint extract and drop in 20 drops of red gel food coloring. If you prefer a subtler pink or a deeper red, adjust the food coloring to your liking.
3. **Mix Thoroughly:** Stir the sugar mixture thoroughly until:
4. Color is evenly distributed
5. No clumps remain
6. The scent of peppermint fills your kitchen
7. You're going for even, vibrant, and fragrant!
8. **Dry It Out:** Spread the sugar mixture onto a rimmed baking sheet in an even layer. This helps the extract and coloring dry into the sugar for a perfect texture.
9. Let it sit at room temperature for 1 hour or until fully dry.
10. **Jar It Up:** Once dry, use a funnel or spoon to transfer your Peppermint Sugar into airtight jars or spice containers. Decorate with festive labels and ribbon if gifting.

TIPS FOR SUCCESS

Use gel food coloring : It gives rich color without dissolving the sugar.

Peppermint extract vs. oil : Extract is easier to find and blends well with sugar.

