

Homemade Cinnamon Mints - A Sweet & Spicy DIY Treat

Craving a Fresh Burst of Flavor? Try These Homemade Cinnamon Mints! ??



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INGREDIENTS

1 cup powdered sugar

2 tablespoons corn syrup or honey

$\frac{1}{8}$ teaspoon cinnamon powder

$\frac{1}{8}$ teaspoon peppermint extract

Red food coloring (optional)

Parchment paper or silicone mat

Optional Additions:

Other extracts: Try clove, anise, or orange for different spins.

Decor: Roll in extra powdered sugar or edible glitter before drying.

Shapes: Use mini cookie cutters or silicone molds for fun forms.

Instructions:

1. Mix the Dough:

2. Adjust Consistency:

3. Shape the Mints:

4. Dry the Mints:

5. Store:

Tips for Success:

Don't skip drying time. The texture firms up beautifully after resting.

Double the batch-these go fast!

Try different food colors for seasonal or party themes.

Serving & Pairing Ideas:

As a breath-freshening pocket snack.

Decor for cupcakes, cakes, or Unicorn Poop Bark.

Packaged in jars or bags for party favors.

Served alongside Edible Cookie Dough for a sweet-treat tray.

Paired with Rainbow Sprinkle Cookies for colorful joy.

Storage Tips:

Airtight container: Keeps texture ideal for up to 2 weeks.

Avoid humidity: Store in a cool, dry place to prevent stickiness.

Freezing: Not recommended-they may absorb moisture when thawed.

More Fun Treats to Try:

Chocolate Oreo Hearts

Jolly Rancher Edible Shot Glasses

Unicorn Poop Bark

Final Thoughts:

DIRECTIONS

1. **Mix the Dough:** In a bowl, combine powdered sugar, corn syrup (or honey), cinnamon powder, and peppermint extract. Add a few drops of red food coloring if desired. Stir until it forms a soft, pliable dough.
2. **Adjust Consistency:** If the dough is sticky, gradually add a bit more powdered sugar. It should feel soft but not wet.
3. **Shape the Mints:** Roll the dough into small balls, or flatten and cut into shapes. You can use your hands or tiny cutters.
4. **Dry the Mints:** Place on parchment or a silicone mat. Let dry at room temperature for several hours or overnight until firm to the touch.
5. **Store:** Once dry, store in an airtight container at room temp. They keep well for 1-2 weeks-perfect for make-ahead treats!
6. **Tips for Success:** Don't skip drying time. The texture firms up beautifully after resting.
7. **Double the batch-these go fast!**
8. **Try different food colors for seasonal or party themes.**
9. **Serving & Pairing Ideas:** These little candies are great:
10. As a breath-freshening pocket snack.
11. Decor for cupcakes, cakes, or : Unicorn Poop Bark.
12. Packaged in jars or bags for party favors.
13. Served alongside : Edible Cookie Dough for a sweet-treat tray.
14. Paired with : Rainbow Sprinkle Cookies for colorful joy.

15. Storage Tips: Airtight container: Keeps texture ideal for up to 2 weeks.
16. Avoid humidity: Store in a cool, dry place to prevent stickiness.
17. Freezing: Not recommended-they may absorb moisture when thawed.
18. More Fun Treats to Try: If you loved this candy-making moment, try these next:
19. Chocolate : Oreo Hearts
20. Jolly : Rancher Edible Shot Glasses
21. Unicorn : Poop Bark
22. Final Thoughts: These Homemade Cinnamon Mints are tiny, tasty bursts of joy. With their sweet heat and festive flair, they're perfect for gifting, snacking, or turning any ordinary moment into something special. So go ahead-mix, shape, and share the minty magic!
23. Let me know how yours turn out, and don't forget to tag your creations! Want a printable version or Instagram Reel caption set? Just ask!

TIPS FOR SUCCESS

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Serving & Pairing Ideas These little candies are great: As a breath-freshening pocket snack.

Decor for cupcakes, cakes, or Unicorn Poop Bark.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-cinnamon-mints-a-sweet-spicy-diy-treat/>