

Cream Cheese Mints - My Favorite Sweet and Minty No-Bake Treat

Soft, smooth, and perfectly minty-these



TIME
10 min

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INGREDIENTS

8-ounce package cream cheese, softened
3 tablespoons butter, softened
1... teaspoons peppermint extract
8 cups (2 pounds) powdered sugar, plus extra for rolling
Food gel coloring (optional)

DIRECTIONS

1. **Prep : Your Pans:** Line two baking sheets with parchment paper and dust lightly with powdered sugar.
2. **Mix : Cream Cheese & Butter:** In a large bowl, beat cream cheese and butter until smooth and creamy.
3. **Add : Peppermint:** Mix in peppermint extract-breathe in that refreshing aroma!
4. **Add : Powdered Sugar:** Start with 2 cups and mix well. Continue adding sugar 1 cup at a time until a stiff dough forms.
5. **Color : It Up:** Divide the dough and knead in food coloring as desired-pastels are great for holidays and events.
6. **Shape the : Mints:** Roll small teaspoons of dough into balls. Place on baking sheets spaced slightly apart.
7. **Press:** Dip a fork in powdered sugar and gently press down on each ball to flatten and create the signature ridges.
8. **Dry : Time:** Let mints sit at room temp for at least 3 hours uncovered to firm up. Flip if needed to dry bottoms.
9. **Store:** Keep in an airtight container in the fridge for up to 4 weeks or freeze between wax paper layers for up to 6 months.

SWAPS & NOTES

Flavor Twist : Swap peppermint for lemon, almond, or vanilla extract to mix things up.

Color Play : Gel food coloring gives vibrant hues without

thinning the dough.

Shape Options : Use a mold or piping bag for stars, hearts, or rosettes instead of fork-pressed rounds.

Instructions Prep Your Pans : Line two baking sheets with

parchment paper and dust lightly with powdered sugar.

TIPS FOR SUCCESS

Room Temp Ingredients : Ensure smooth blending by softening your cream cheese and butter first.

Don't Skimp on Sugar : You need the full amount to get a firm, moldable dough.

Make Ahead : These get better with time and are perfect to prep early for events.

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

Original recipe: <https://chefmaniac.com/cream-cheese-mints-my-favorite-sweet-and-minty-no-bake-treat/>