

Easy Butter Mints: Melt-in-Your-Mouth Sweet & Creamy Treats

Butter Mints: Easy, Melt-in-Your-Mouth Sweetness!



TIME
1-2 min

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INGREDIENTS

1 cup unsalted butter, softened (2 sticks)
4 cups powdered sugar (confectioners' sugar),
divided

... teaspoon peppermint extract

1/8 teaspoon vanilla extract

1/8 teaspoon salt

1 % tablespoons heavy cream

Food coloring (optional, gel food coloring for
vibrant colors)

Swaps and Notes:

Butter: Unsalted butter is preferred to control the saltiness. Ensure it is truly softened to room temperature for the best creamy texture.

Powdered Sugar: Essential for the smooth, melt-in-your-mouth texture. Do not substitute with granulated sugar.

Peppermint Extract: This is the key flavor. Adjust to your taste - a little goes a long way! Pure peppermint extract is recommended over imitation.

Vanilla Extract: Adds a subtle layer of sweetness and rounds out the flavor.

Heavy Cream: Adds richness and helps achieve the right consistency. Whole milk can be used in a pinch, but heavy cream is best.

Food Coloring: Gel food coloring provides more vibrant colors without adding excess liquid. Use a toothpick to add small amounts until desired shade is reached.

Directions:

Cream Butter: Grab your stand mixer (or a large bowl with a handheld mixer) and place the softened unsalted butter in the bowl. Beat it for just a moment on medium speed until it's creamy and dreamy, about 30 seconds.

Add First Batch of Sugar: Slowly sprinkle in 2 cups of powdered sugar and mix on low speed until everything is combined and looking inviting. Scrape down the sides of the bowl.

Add Extracts & Salt: Add in the peppermint extract, vanilla extract, and that pinch of salt. Stir on low speed until all those flavors are perfectly blended into the mixture.

Add Heavy Cream & Whip: Pour in the heavy cream. Raise the mixer speed to medium and let it whip until the mixture is nice and fluffy, about 1-2 minutes.

Add Remaining Sugar: Lower the speed to low to gently mix in the remaining 2 cups of powdered sugar. Remember to pause and give the sides and bottom of the bowl a little scrape down-nobody likes a neglected mixture! Continue mixing until the sugar is fully incorporated and the dough comes together.

Adjust Consistency (If Needed): If your dough feels sticky (it should be thick but workable), no worries! Just add a bit more powdered sugar, one tablespoon at a time, mixing after each addition, until it reaches a delightful playdough-like consistency that's easy to handle.

Add Food Coloring (Optional): If you want some colorful pizzazz, now is the time to mix in a few drops of food coloring. Mix until the color is evenly distributed. Go wild!

Shape & Cut Mints: Take about 1-2 tablespoons of the mint dough (depending on desired size) and roll it between your palms to form a log about 1/2 inch thick. Place these logs on a wax paper-lined cookie sheet. Using a sharp knife or a bench scraper, cut the logs into ...-‰ inch pieces. Repeat this delightful process until all the dough is shaped and cut.

Dry & Store: Let those beauties sit uncovered at room temperature for a few hours (or up to overnight) to dry out. They should feel firm to the touch. Once they're firm, transfer them to an airtight container, layering them with wax paper to prevent sticking. They're good to go for up to two weeks at room temperature or can hang out in the fridge for up to a month.

Enjoy your homemade butter mints and spread the sweetness!:

Tips for Success:

Softened Butter: This is crucial for a smooth, creamy base.

Gradual Sugar Addition: Adding powdered sugar slowly prevents a dust cloud and helps it incorporate smoothly.

Don't Rush Drying: Allowing the mints to dry out at room temperature is important for them to set and develop their melt-in-your-mouth texture.

Adjust Consistency: Don't be afraid to add a little more powdered sugar if the dough is too sticky. It should be firm enough to roll without sticking to your hands.

Clean Cuts: Use a sharp knife for clean cuts when slicing the logs into individual mints.

Serving Suggestions and Pairings:

Party Favors: Wrap them in small bags for sweet take-home gifts.

After-Dinner Mints: Offer them after a meal for a refreshing palate cleanser.

Candy Dishes: Keep a bowl on your coffee table for easy snacking.

DIRECTIONS

1. Making these melt-in-your-mouth butter mints is a fun process, perfect for a sweet afternoon project!
2. **Cream : Butter:** Grab your stand mixer (or a large bowl with a handheld mixer) and place the softened unsalted butter in the bowl. Beat it for just a moment on medium speed until it's creamy and dreamy, about 30 seconds.
3. **Add : First Batch of Sugar:** Slowly sprinkle in 2 cups of powdered sugar and mix on low speed until everything is combined and looking inviting. Scrape down the sides of the bowl.
4. **Add : Extracts & Salt:** Add in the peppermint extract, vanilla extract, and that pinch of salt. Stir on low speed until all those flavors are perfectly blended into the mixture.
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11. **Tips for Success: Softened Butter:** This is crucial for a smooth, creamy base.
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15. **Clean : Cuts:** Use a sharp knife for clean cuts when slicing the logs into individual mints.
16. **Serving Suggestions and Pairings:** These Homemade Butter Mints are a wonderful, versatile treat. They are perfect for:
17. **Party : Favors:** Wrap them in small bags for sweet take-home gifts.
18. **After-: Dinner Mints:** Offer them after a meal for a refreshing palate cleanser.
19. **Candy : Dishes:** Keep a bowl on your coffee table for easy snacking.
20. **Holidays:** Color them red and green for Christmas, pastels for Easter, or red, white, and blue for patriotic holidays.
21. **Gift : Baskets:** A lovely homemade addition to any gift basket.
22. **For other fun, sweet treats,** you might also enjoy my [This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings](#) or my classic [These Old School No-Bake Cookies Never Fail Me \(And I've Made Them 100 Times!\)](#).
23. **More Recipes You Will Love:** If you loved the sweet, refreshing, and easy nature of these butter mints, here are a few more delightful dessert recipes that I think you'll absolutely love:
24. **For another fun and sweet no-bake treat with a minty twist,** check out my [This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist](#).
25. **If you're a fan of unique party treats,** my : [These](#)

Jolly Rancher Edible Shot Glasses Are My Favorite Party Treat With a Twist are a creative choice.

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/easy-butter-mints-melt-in-your-mouth-sweet-creamy-treats/>