

The Soft, Buttery Mints I Always Make for Holidays and Special Gatherings

Only five simple ingredients:



BUTTER MINTS

You Will Need

1 stick unsalted butter
1 tablespoon whipping cream
4 cups powdered sugar,

TIME
20 min

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INGREDIENTS

1/2 cup unsalted butter, softened
1/4 teaspoon salt
4 cups powdered sugar, sifted
2 tablespoons heavy cream
1 teaspoon peppermint extract (or to taste)
Food coloring (optional)

DIRECTIONS

1. **Cream the Butter:** I start by beating the softened butter with the salt in a large mixing bowl until it's light and smooth.
2. **Add the Peppermint and Cream:** Next, I stir in the peppermint extract and heavy cream, blending until everything is well combined and silky.
3. **Add the Powdered Sugar:** I gradually add the sifted powdered sugar, mixing until the dough becomes thick and slightly stiff. It should be soft but firm enough to handle without sticking.
4. **Add Color (Optional):** If I'm adding color, I divide the dough and knead in a few drops of food coloring until evenly distributed. Pastel shades are my favorite for holidays and parties.
5. **Shape the Mints:** I roll small portions of the dough into long ropes, about 1/2-inch thick, and cut them into bite-sized pieces. For a more decorative look, you can also roll them into small balls and flatten them slightly with a fork.
6. **Dry the Mints:** I spread the mints on a parchment-lined baking sheet and let them dry at room temperature for 24 hours, turning once if needed to dry both sides.
7. **Store and Serve:** Once dry, I transfer them to an airtight container. They keep beautifully for weeks, making them perfect for advance prep.

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Original recipe: <https://chefmaniac.com/the-soft-buttery-mints-i-always-make-for-holidays-and-special-gatherings/>