



Butter Mints



½ c butter, softened

4¼ c powdered sugar

1/8 t pure mint extract*

Beat butter until creamy. Slowly add powdered sugar, beating until combined. Add mint extract and beat until creamy. Dust countertop with powdered sugar and roll ¼-cup mixture at a time into ½-inch rope. (If mint mixture is too sticky, work in more powdered sugar.) Cut into ½-inch mint pillows using sharp knife. Place on wax paper. Let sit 24-48 hours or until firm. Store in airtight container.

*this makes for a mild mint flavor; if you like stronger mint, add up to 1 teaspoon