



CREAM CHEESE MINTS TM 31



Total: 5min
Preparation: 5min



0 piece(s)



easy

Ingredients

Dough

115 grams cream cheese
(room temperature)
450 grams Powdered Sugar
1/8 - 1/4 teaspoon
Peppermint Oil
food colouring of choice

Preparation

Make the dough - that's it!

Put all ingredients into the mixing bowl and combine on speed 7 until the 'dough' comes together (approx 20-30 secs).

Roll approx 1/2 teaspoon of the dough into a ball (or size to your liking).

Lay the balls out on a tray lined with wax/baking paper (or use your thermomat). Flatten slightly with a fork.

Continue until all the dough is used up.

Let mints air dry, flipping them over intermittently to encourage even drying.

The mints will be dry on the outside but still soft on the inside.

*this recipe has been adapted for thermomix from cupcakevixens.com



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