



*Fairylicious*  
Diaper Cakes & Baby Shower Gifts



## How to make Rose Cream Cheese Mints

### Cream Cheese Mint Recipe

- 4 oz cream cheese (room temperature)
- 1 pound (16 ounces) powdered sugar
- 1/8 – 1/4 tsp. oil of peppermint (or other flavoring)
- gel food coloring
- granulated sugar
- flexible rubber mint molds



Mix together cream cheese, flavoring, powdered sugar. Start with a 1/8 teaspoon of flavoring and then add more to desired taste. Try various flavors, like cheesecake! Knead (you can use a food processor). Mixture will form stiff dough.

Add gel paste coloring to color the dough. I used one drop. If dough becomes sticky add in a bit more powdered sugar while kneading in coloring.

Roll into tiny balls (make a test to determine size of ball — each mold is a little different). Coat balls with granulated sugar.

Press ball into mold.

Immediately flip mold over and release mint. Repeat over and over.

Makes about 5 dozen mints depending on size of mold.

Mints freeze beautifully!



Source: [SkiptoMyLou.org](http://SkiptoMyLou.org)

### Fairylicious Diaper Cakes

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