



Gammy's House Recipes

www.GammysHouse.com

Permafrost Peppermints

Prep Time: 30 min

Total Time: 1 hr 30 min

Serves: Makes about 5 dozen

Ingredients

4 oz. PHILADELPHIA Cream Cheese, softened

1 Tbsp. butter or margarine, softened

1 Tbsp. light corn syrup

1/4 tsp. peppermint extract

4 cups powdered sugar

Green and red food coloring

Granulated sugar

Green, red and white decorating icings (optional)

Preparation

BEAT cream cheese, butter, corn syrup and extract in large bowl with electric mixer on medium speed until well blended. Gradually add powdered sugar, beating until well blended.

DIVIDE mixture into thirds. Knead a few drops green food coloring into one third; repeat with red food coloring and second third. Leave remaining third plain. Wrap each piece in plastic wrap; refrigerate until firm.

WORKING with 1 color at a time, shape dough into 3/4-inch balls. Place on wax paper-lined cookie sheet. Flatten each ball with bottom of glass that has been lightly dipped in granulated sugar.

REPEAT with remaining mixtures. Decorate with icings, if desired; let dry. Store in covered container in refrigerator.

Let the kids create their own fun candies for themselves or for serving holiday visitors at home. Decorate with chocolate or multi-colored sprinkles or green and red-colored sugars.

