Butter Mints

1 stick butter, softened

5 cups powdered sugar, plus a little extra

2 Tablespoons milk

1 teaspoon peppermint extract

Food coloring

1. In mixer, beat butter until fluffy.
2. Add half the sugar and mix until combined.
3. Add milk and peppermint extract. Mix well.
4. Mix in the rest of the sugar. The dough should look and feel like play-dough. If it’s sticky, add up to ¼ cup sugar.
5. If you’re only using one color, add that now and mix well. If you’re using more than one color, separate the dough and add 2-3 drops to each piece, then knead until evenly distributed.
6. Sprinkle powdered sugar on the cutting board.
7. Take a golf-ball sized piece of dough and roll into a long snake, about ½ inch wide.
8. Line up several of these “snakes” and cut them into ½ inch pieces at the same time with a knife.
9. Spread pieces in a single layer on a wax paper lined cookie sheet.
10. Refrigerate at least 24 hours so they dry out.

Makes about 200 mints.