

Butter Mint Patties

Ingredients

- 1/3 cup butter (softened)
- 1/3 cup corn syrup
- 1 tsp salt
- 3 1/2 cup powdered sugar

Instructions

Blend butter, syrup, vanilla, and salt in a large mixing bowl. Add sifted powdered sugar all at once. Mix together, first with spoon, then with hands kneading well. Turn out onto a board and continue kneading until mixture is well blended and smooth. Shape into whatever shape you want and let air dry somewhat. You may need to flip them over and air dry some more. Store in a tight container in a cool place. You can add food color and other flavors as desired.

Notes

Valerie has fond memories of making these with her mom as a child. We separated the dough and made different colors. Usually round shape with a fork tong imprint to give it ridges. When Valerie got married these were the candies that were out at her wedding reception.

Summary

Yield: 0

Source: Mirth Hunter

Prep Time: 45 minutes

Category: Desserts

Cuisine: American

Tags: candy