



## GOAT CHEESE MINTS

4 oz Silver Goat Chevron Cheese  
1/2 teaspoon Mint Extract  
Food coloring  
1 pound powdered sugar  
Granulated sugar

In Food processor Mix goat cheese, powdered sugar, mint extract and food coloring. Can add additional food coloring as it starts to be mixed if you want it darker. It will work until it makes a large clump on one side of the food processor

Take a small amount of mint mixture and roll into ball about the size of an almond roll in granulated sugar and press in mold.



I made more than one hundred leaves with one batch and approximately 100 yellow roses with another batch. Can freeze for several months or refrigerate for a few weeks.

<http://www.lincolntent.com/GFCF-Desserts.html>