



Party Mints

4 Level teaspoons of dried egg whites
¼ Cup warm water
1 pound Powdered sugar sifted
1 Tablespoon light corn syrup
¼ teaspoon peppermint extract
1-2 drops green food coloring

Combine dried egg whites, Water, 1 ½ Cup of sugar, corn syrup, extract and food color, beat on low speed until ingredients are blended. Increase speed to high beat until forms stiff peaks, scrape bowl with spatula as you go. Will take 8 to 20 minutes or more.

Mix in rest of sugar ½ cup at a time.

Use a baby spoon to drop small amounts on wax paper and allow to harden 30 min to an hour.

Makes 6 dozen mints