**Chocolate Covered Mints**

2 egg whites

1 Tbsp. light Karo Syrup

1 lb. Powdered Sugar

3-4 drops of Peppermint Oil (C.C.)

Additional Powdered Sugar for kneading

1 lb. Candy Coating Chocolate (C.C.) for dipping

1 inch circle cutter (C.C.)

Start by combining the egg whites, Karo syrup, ½ lb powdered sugar and the peppermint oil in a bowl with an electric mixer.

1. Beat on low speed until soft peaks form (approx. 7 ½ to 8 ½ minutes).
2. Stir in remaining sugar with a wooden spoon until it is well mixed.
3. Sprinkle ¼ cup powdered sugar on a working surface and turn out the mixture. Knead by hand or use the dough hook of an electric mixer.
4. Divide the mixture in half; cover one half of the mixture with a clean towel. Roll the remaining half with a rolling pin to a ½ inch thick circle.
5. Cut out circle. Place on wax paper and dry for 15 minutes on each side.
6. Melt coating chocolate as per instructions in this booklet.
7. Lay individual mints in the chocolate and remove by lifting the mint out with a fork. Lay on wax paper and after every ten mints use the fork to lightly press on the top of the mint to make a design. Chill to set the chocolate.

Store finished mints in an airtight container. Candy will keep for months in the refrigerator. Recipe makes 24-30 mints.