

Cookie Candy Canes

Makes about 46 3"-cookies

Ingredients:

1 recipe Basic Butter-Cookie Dough

1 egg white, beaten slightly

½ teaspoon peppermint extract

Red sugar crystals

¾ teaspoon red food coloring

Preheat oven to 375°. Prepare Basic Butter-Cookie Dough, adding peppermint extract along with vanilla. Divide dough into 2 equal portions. Stir red food coloring into 1 portion of dough, beating or kneading until well blended. For each cookie, shape 1 teaspoon of each color dough into a 4"-long-rope, rolling back and forth on waxed paper to get smooth, even ropes. Place 1 red rope and 1 white rope side by side; press together lightly and twist. Place 1" apart on ungreased baking sheets. Curve 1 end of cookie down to form handle of candy cane. Brush with slightly beaten egg white and sprinkle with red sugar. Bake 8-10 minutes or until edges begin to brown lightly. Remove cookies from baking sheets; cool on racks.

Variation

Valentine Hearts: On baking sheets, shape red-and-white twisted dough ropes into hearts, pressing together at point of heart where ends meet. Proceed as directed above.

Basic Butter-Cookie Dough:

1 cup butter

1 teaspoon vanilla

¾ cup sugar

2½ cups flour

1 egg

1 teaspoon baking powder

In a medium bowl, beat together butter, sugar, egg & vanilla until light and fluffy. Add flour and baking powder, beating until blended. Use dough immediately as recipe directs or wrap and store. May be stored in refrigerator up to 1 week. May be frozen, wrapped airtight, in moisture- and vapor-proof paper up to 2 months. Thaw in refrigerator several hours before using.