

Candy Cane Cookies



Sugar Cookie Recipe

Ingredients

- 1 Cup (227g) butter
- 1 Cup white sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon peppermint extract
- 1 egg
- 2 teaspoons baking powder
- 3 cups all purpose flour

For the glaze

- 1 cup of icing sugar
- 1/2 teaspoon of peppermint essence
- 1-2 tablespoons of milk

Instructions

Candy Cane Cookies taste like peppermint candy but are simply candy cane sugar cookies and are the best Christmas cookies!

1. Start by making the cookies. Preheat oven to 175° C. In the bowl of your mixer, cream butter and sugar until smooth, at least 3 minutes. Beat in extracts and egg.
2. In a separate bowl sieve baking powder with flour and add a little at a time to the wet ingredients, stopping the mixer between additions. The dough will be very stiff. If it becomes too stiff for your mixer turn out the dough onto a counter-top surface. Wet your hands and finish off kneading the dough by hand.
3. Divide your dough in half and use 1/2 tsp of red gel food colouring to colour half of your dough.

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Candy Cane Cookies cont.

4. Measure one teaspoon of each coloured dough and gently roll into 15cm long log shapes. Twist cookie dough together and transfer to a baking paper lined baking tray. Bake 10-12 minutes, or until bottoms of cookies are a very light golden brown.
5. While the cookies are baking, prepare peppermint glaze by mixing ingredients together. Add milk a little at a time until you get a pouring cream consistency. Brush over cookies while still warm.



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