Candy Cane Cookies

Introduction

Candy Cane Cookies are a delightful holiday treat that combines the festive spirit of Christmas with the nostalgic flavors of peppermint and vanilla. These cheerful, spiraled cookies are not only a visual delight but also a delicious addition to any holiday gathering. With their striking red and white colors, they are perfect for sharing with friends and family, making them an ideal choice for cookie platters and gift-giving.

Detailed Ingredients with measures

Butter – 1 cup
Granulated Sugar – 1 cup
Eggs – 1 large
Vanilla Extract – 1 teaspoon
Almond Extract – 1/2 teaspoon
All-Purpose Flour – 2 1/2 cups
Baking Powder – 1 teaspoon
Salt – 1/2 teaspoon
Red Food Coloring – a few drops
Crushed Candy Canes – 1/2 cup

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time – 10-12 minutes
Total Time – 30-32 minutes
Yield – Approximately 24 cookies

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Detailed Directions and Instructions

Prepare the Dough

Preheat your oven to 375°F (190°C). In a mixing bowl, cream together the butter and sugar until light and fluffy. Beat in the egg and peppermint extract until well combined.

Combine the Dry Ingredients

In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add this dry mixture to the wet ingredients, mixing until just combined.

Color the Dough

Divide the dough in half. Add red food coloring to one half and mix until you achieve a rich red color.

Shape the Cookies

Take small pieces from each dough color and roll them into thin ropes, about 6 inches long. Twist one red rope with one white rope to form a candy cane shape.

Bake the Cookies

Place the shaped cookies on a baking sheet lined with parchment paper. Bake in the preheated oven for 9 to 10 minutes or until the edges are lightly browned.

Cool the Cookies

Remove from the oven and allow the cookies to cool on the baking sheet for a

few minutes before transferring them to a wire rack to cool completely.

Notes

Storing Cookies

Store the cookies in an airtight container at room temperature for up to one week.

Adjusting Color

Feel free to adjust the amount of food coloring used to achieve your desired shade of red.

Flavor Variations

For a different flavor, consider substituting almond extract for the peppermint extract.

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Cook techniques

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