



Candy Cane Cookies



Cookie Recipe

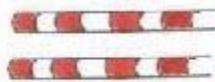
- 3/4 cup butter or margarine, softened
- 3/4 cup sugar
- 1/3 cup milk
- 1 egg
- 1 tsp vanilla extract
- 2 2/3 cup all-purpose flour
- 3/4 tsp baking powder
- 1/4 tsp salt
- red food coloring
- wax paper



Mix flour, baking powder, and salt in a bowl and sit aside. In a large bowl, beat butter and sugar together until light and fluffy. Beat in milk, egg, and extract. Stir in flour mixture. Divide dough in half. Add red food color to one bowl of cookie dough. Mix with hands until well blended. Sprinkle flour onto a sheet of wax paper

Take a heaping tablespoon of white dough and roll into a rope that is about 10-12 inches long. Set aside. Do the same with the red dough.

Twist the two ropes of dough together.



Cut into 5-6 inch pieces and form into candy cane shape



Place on an ungreased cookie sheet. Bake at 350° for about 10-12 minutes. Make sure the cookies do not get overly brown. Cool on a wire rack. A green icing bow can be added by using green icing or gel that comes in a tube.

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