

## Candy Cane Cookies

Makes about 30

### Ingredients

- 1 cup butter or margarine
- 1 cup sifted confectioners' sugar
- 1 egg
- 1-1/2 teaspoon almond flavoring OR 3/4 teaspoon peppermint flavoring
- 1 teaspoon vanilla extract
- 2 1/2 cups all purpose flour
- 1 teaspoon salt
- 1/2 cup crushed peppermint candy
- 1/2 cup white sugar

### Directions

1. Preheat oven to 375 F.
2. Mix butter sugar, egg, and flavorings thoroughly. Add flour and salt, Mix well.
3. Shape dough into a disk and wrap with plastic wrap; chill for at least 2 hours or until easy to handle.
4. Roll into 4 inch strips; place on baking sheet.
5. Curve top down to form handle or cane.
6. Bake 9 minutes.
7. While still warm, remove from pan and sprinkle with candy and sugar mixture.

---Dough may be divided in half and colored with 1/2 teaspoon red food coloring if desired. Roll each color into strips, place side by side, press together lightly and twist like a rope.