



PEPPERMINT TWISTED CANDY CANES

1 cup butter
3/4 cup granulated sugar
1 egg
1 teaspoon almond extract
2 to 2-1/2 cups all purpose flour
1/8 teaspoon peppermint extract
1/4 teaspoon red food coloring

Preheat oven to 375 degrees F. Line 3 insulated cookie sheets with nonstick pads.

In a mixing bowl, cream butter and sugar; mix well. Blend in egg and almond extract. Add flour gradually to make smooth soft dough.

Remove 2/3 dough from bowl; set aside. Add peppermint extract and food coloring to remaining dough; mix well.

Shape cookie dough into individual 6x1-1/2 inch diameter rolls, keeping colors separated. Twist 2 plain and 1 red dough roll together.

Place star disc into cookie press. Fit cookie press with 1 log of twisted dough.

Press a strip of dough down the entire length of the prepared cookie sheet; cut into 3-1/2 inch long strips; form into candy cane shapes. Repeat procedure forming using the remaining dough logs.

Bake at 375 degrees F oven for 8 to 12 minutes until delicate brown on edges.

Yield: about 3-1/2 dozen cookies

About the Recipe: We had a tradition in our family of letting the men bake cookies with the kids during the holiday season, and this was the recipe they used. After putting out the equipment, ingredients, and recipe, they were on their own. Everyone loved the cookies because they were more than just another cookie but a precious memory. The easy-to-make cookies are lightly flavored with mint and lots of fun to make.

