



## **Christmas Candy Cane Cookies**

*A family favorite cookie teamed Dads and Kids as holiday bakers*

1 cup butter  
3/4 cup granulated sugar  
1 egg  
1 teaspoon almond extract  
2-1/4 cups and 2 Tablespoons all-purpose flour  
1/8 to 1/4 teaspoon peppermint extract  
1/4 teaspoon red food coloring (you can also use natural red food coloring)

**Before Baking:** Preheat oven 375 degrees F. Line three insulated cookie sheets with nonstick silicone pads.

**Prepare Cookie Dough:** In a mixing bowl, cream butter and sugar. Add egg and almond extract; mix well. Add 2-1/4 cups flour gradually making soft dough. If dough is too soft, add 2 Tablespoon flour.

**Color and Flavor Dough:** Remove two-thirds of dough; add peppermint extract and food coloring to remaining dough; mix well.

**Fill Cookie Press with Dough:** Shape about half of each part into 6x1½ inch roll. Braid three strands together. Place a star disc into cookie press. Place dough in cookie press, putting the white edge first.

**Shape Candy Canes:** Form 3 strips of dough down the length of the prepared cookie sheet; cut the strips into 4-inch lengths. Curve one end of each cookie, forming into candy cane shapes about 3 inches long. Sprinkle with colored red decorating sugar.

**Bake Cookies:** Bake cookies in preheated 375-degree F. oven for 8 to 12 minutes or until delicate brown on edges. Do not overbake.  
Yield: about 3-1/2 dozen cookies

**Heartwarming Story about the Recipe:** The children in our family usually helped Grandma or Mom bake holiday cookies. One Christmas Eve, we decided to leave Grandma's kitchen to the Dads and Kids and let them work out how to bake the candy cane and sugar sprinkled spritz cookies. After leaving the supplies and recipes, the women went out for a holiday lunch, hoping for the best. When we returned, the canes were twisted and sprinkles were left to be found for days, but all of them loved working together. This tradition continued, even after the kids graduated and moved to their own homes. It became a cherished tradition for them. Now every holiday, all of them return to Grandma's kitchen and bake those delicious, perfectly made candy cane and sugar sprinkled spritz cookies. We never expected that those little cookies would bring so much holiday happiness to our family.

**About the Recipe:** Christmas Candy Cane Cookies are delicate swirled red and white cookies shaped like canes and lightly sprinkled with sparkling red sugar. They are lightly mint flavored and have a crisp sugared texture. No matter how they turned out, they were beautiful and brought holiday smiles.

