



CANDY CANE COOKIES

Lenora Bell



Ingredients

2 1/2 cups flour

1/4 tsp salt

1 cup unsalted butter (room temperature – cut in pieces)

1 cup confectioner's sugar

2 large egg yolks (room temperature – don't beat)

1 tsp vanilla extract

1/2 tsp almond extract

Red food coloring



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Instructions - 1

Beat butter with sugar until smooth.

Add egg yolks, vanilla, and almond extract.

Mix in flour and salt.

Divide dough in half and mix red food coloring into one half.

Wrap dough balls in plastic and place in fridge for 30 minutes.

Preheat oven to 375 degrees.



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Instructions - 2

Make walnut-size piece of each of the colors of dough.

Roll each color of dough separately into a 4.5 inch rope.

Place two ropes together, gently press tops, and twist ropes into spiral.

Place cookies on parchment-lined (not wax) cookie sheet.

Shape into candy canes – 2 inches apart.

Only do 3 cookies at a time – keep the rest of dough refrigerated.

Place sheet in center of oven and bake 8-10 minutes.

Let cookies cool on sheet before removing them.

