Cooking Plan

Candy Cane Cookies



Ingredients

- 115g softened butter
- 100g coconut oil
- 200g icing sugar
- 1 egg
- 1/2 tsp. peppermint extract
- 1 tsp. vanilla
- 315g flour
- 1 tsp. salt
- red food coloring
- granulated sugar for dusting on top

Method

1. Preheat oven to 375ºF.
2. In a large mixing bowl, blend together butter, coconut oil, icing sugar, egg, peppermint and vanilla extracts.
3. Blend in flour and salt.
4. Divide dough in half, coloring half of the dough with red food coloring (I used a gel food coloring).
5. Pinch off a coin sized piece of both colors. Roll each into a "snake" shape (aka long skinny roll) and then roll both pieces lightly together under your hand on a flat surface (colors will sort of combine).
6. Lightly pinching ends, slowly twist one end forward and the other end backward to make it striped like a candy cane.
7. Lift carefully to cookie sheet and form a hooked candy cane handle. Bake for about 9 minutes.
8. When you pull the cookie sheet out of the oven, sprinkle sugar over the tops of each candy cane.
9. Let cool on cookie sheet before carefully removing and placing on flat surface or cooling rack. Enjoy!