

THE CULINARY

Playground



Candy Cane Cookies

4.5 ounces refrigerated sugar cookie dough (or make your own sugar cookie dough)

1 1/2 tablespoons flour

1/4 teaspoon peppermint extract

a few drops red food coloring

In a gallon size ziploc bag, place the cookie dough, flour and peppermint extract. Knead the dough well, squeezing through the bag with your fingers to thoroughly incorporate the extract and flour into the dough.

Remove half of the cookie dough.

Into the half that is still in the bag, add a few drops of red food coloring.

Knead again well until the entire dough is evenly colored.

Take the dough out of the bag and knead on a lightly floured work surface if easier.

Preheat the oven to 350 degrees.

Working with 1/2 tablespoon of dough at a time, roll the white dough into 6 inch long ropes.

Repeat with the red dough.

Pair one red rope with one white rope, press them together and then twist them together.

Bend into a candy-cane shape.

Repeat with all the ropes.

Place the cookies 2 inches apart on a cookie sheet that has been covered with parchment paper.

Bake 8-10 minutes or until the dough is set. It should barely be beginning to brown.

Cool completely.