



A CHRISTMAS CLASSIC

Handed down from the kitchens of Dorene Gallino & Becky Hablett

Candy Cane Cookies

almond
extract

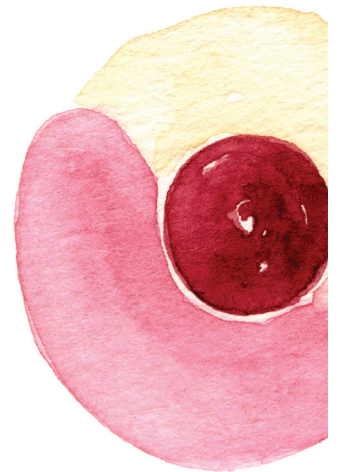


powdered
sugar



WHAT YOU'LL NEED:

- 1 cup butter, softened
- 1 cup powdered sugar, sifted
- 1 egg
- 1 1/2 teaspoons almond extract
- 1 teaspoon vanilla extract
- shy 1 teaspoon salt
- 2 1/2 cup all purpose flour
- 1/2 teaspoon red food coloring
- Red or green candied cherries, cut in half
- 2 hands, 1 heart, & a little Christmas spirit



DIRECTIONS:

- Preheat oven to 375 degrees.
- Mix together the butter, powdered sugar, egg, almond and vanilla extracts. In another bowl, sift or stir together the flour and salt. Add portions of the flour to wet mixture a little at a time, mixing on low until difficult to mix; finish mixing in flour by hand.
- Divide dough in half, wrapping one half in wax or parchment paper; set aside. Add red food coloring to remaining dough in bowl; mix together, by hand or gently with sturdy spoon, to turn dough to a pinkish-red color. Wrap red dough in separate wax or parchment paper; chill both dough balls for 30 minutes, (or longer to plan ahead), so that dough is easier to form.
- TO BAKE: Pinch or slice off small 1 inch balls of each color and gently roll dough balls together between palms to make a larger round swirled ball. Place swirled dough balls about 2 inches apart on ungreased baking sheet; gently press thumb into dough ball to make a shallow, thumb-shaped well in center of dough ball for the cherry. Place one candied cherry half in each thumb-print.
- Bake for 9 minutes, or until bottom of cookie is slightly golden at the edges. Cool completely and store in air-tight container.



Merry
Christmas



Recipe baked & designed with love by Elizabeth Denniston

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