

## Candy Cane Cookies

*These must-haves during the Winter holidays. My mother found the original recipe in a 1950s Good Housekeeping Magazine and has been making them as far back as I can remember. They are very subtly flavored and delicate, but quite easy to make. Be sure to sift the confectioner's sugar and the flour before measuring them.*

### Ingredients:

½ cup vegetable shortening  
4 ounces unsalted butter, soft  
1 each egg  
1 teaspoon vanilla extract  
1 ½ teaspoon almond extract  
1 cup sifted confectioner's sugar  
2 ½ cups sifted unbleached all purpose flour  
1 teaspoon salt  
½ teaspoon red food dye  
3 ½ ounces peppermint candies, ground or crushed  
½ cup white sugar



### Procedure:

1. Beat shortening and butter with egg and extracts until a fluffy, uniform mixture is achieved.
2. In a separate bowl, combine confectioner's sugar, flour and salt.
3. Stir dry ingredients into creamed mixture.
4. Separate dough into equal halves.
5. Mix food dye into one half.
6. Working on a lightly floured surface, pinch off equal parts red and white dough, rolling each separately into a log.
7. Press together and roll again. With both hands on the dough log, gently roll your left hand away from your body, while rolling your right hand towards your body. This should produce those characteristic twisted stripes.
8. Try to be patient. It took some practice before I was able to do this without wanting to throw the dough down onto the floor and grind it into my Grandmother's toothbrush throw rug with the heel of my clog.
9. Bake at 350°F until edges barely begin to darken.
10. While cookies are baking, mix peppermint candies with white sugar.
11. As soon as you remove the cookies from the oven, sprinkle with sugar mixture.
12. The cookies must be hot in order for the sugar to stick.

