

Candy Cane Cookies

Ingredients

- 1 cup butter – softened
- 1 cup powdered sugar
- 1 egg
- 1 ½ teaspoon almond extract
- 1 teaspoon vanilla
- 2 ½ cups flour
- 1 teaspoon salt
- About 1 teaspoon red food coloring



1. Preheat oven to 375F. Line baking sheets with parchment paper.
2. In a bowl whisk the flour and salt together.
3. In the bowl of a stand mixer fitted with paddle attachment, beat the butter and sugar together on medium speed until light and fluffy, about 3 minutes.
4. Beat in the egg, vanilla, and almond extract, stopping to scrape down the bowl. With the mixer on low speed, add in the flour and salt. Beat just until the flour is combined.
5. Remove half of the dough from the bowl and set aside. With the remaining dough in the mixing bowl, add the red food coloring and mix until well combined.
6. Wrap each dough separately in plastic wrap and press into a 1-inch thick disk. Refrigerate for 4 hours or until firm to the touch. (Dough can be chilled at this stage for up to 3 days)
7. Cut dough into 1-inch cubes. Roll each cube into a ball. Lightly flour the surface and gently roll the dough balls into a 5-inch long rope by rolling the ball up and down on the counter with your palm. Place a rope of each color side by side and carefully twist them together. Curve one end down an inch or so to create the handle of the candy cane.
8. Place on prepared baking sheets. Bake for 10 minutes or until the cookies appear dry. Let cool on the baking sheet for a few minutes and then transfer to a wire rack to cool completely.

My mother made many different kinds of cookies at Christmas, but these candy cane cookies were always one of my favorites. Over the years, they have become a favorite in the Gilmore family too. It has always warmed my heart when my children were able to spend Christmas with my sister and discover these familiar cookies among her holiday assortment as well. Now the tradition continues, as my own daughter bakes candy cane cookies with her girls creating sweet memories of their own.

There is something special about Christmas food traditions. They bring back sweet memories, connect generations, and give us something meaningful to pass along to those we love. They are truly one of the sweetest parts of Christmas!