



PREP: 30 mins
COOK: 10 mins
SERVES: 36-40

Candy Cane Christmas Cookies

These Christmas cookies look as though they were made using some Christmas baking magic by Mrs Claus herself, but really these candy cane cookies are incredibly simple – and delicious! While they're quick and easy to make, this Christmas recipe is sure to convince Santa to make a stop at your house. And if you're looking to get prepared for Christmas lunch, these baked cookies can be stored for up to three days.

Ingredients

230g butter, softened
1 cup (135g) icing sugar, sifted
1 egg, lightly beaten
1 tsp Queen Natural Peppermint Extract
1 tsp Queen Natural Vanilla Extract
3 2/3 cups (480g) plain flour
1 tsp salt
1/4 tsp Queen Red Food Colour Gel

Method

STEP 1

Mix butter, icing sugar, egg, essence and vanilla in a large bowl. Stir in flour and salt.

STEP 2

Divide dough in half. Weight dough to ensure equal portions. Blend red food colour gel into one half of the dough until it is red.

STEP 3

Preheat oven to 160 C (fan forced). Line 2 baking trays with baking paper. Roll 1 tablespoon of each dough into a long strip. Braid white and red dough strips together like a rope and gently roll to combine the two strips. Cut into two equal pieces and place on ungreased baking tray. Curve top of dough down to make the hook of the candy cane.

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Method

STEP 4

Bake for 10-15 minutes, or until cooked. Let cool on tray slightly, before moving to rack to cool completely.

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