

CANDY CANE COOKIES

INGREDIENTS:

1 cup shortening (half butter or margarine)
1 cup sifted confectioner's sugar
1 egg
1 1/2 tsp. almond extract
1 tsp. vanilla
2 1/2 cups Gold Medal Flour
1 tsp. salt
1/2 tsp. red food coloring
1/2 cup granulated sugar



Directions:

Heat oven to 375' (quick mod.). Mix shortening, sugar, egg and flavorings thoroughly. Measure flour by dipping method (p. 5) or by sifting. Mix flour and salt stir into shortening mixture. Divide dough in half. Blend food coloring into one half.

Roll a 4" strip (using 1 tsp. dough") from each color. For smooth, even strips, roll them back and fourth on lightly floured board. Place strips side by side, press lightly together and twist like rope (see sketch). For best results, complete cookies one at a time—if all the dough of one color is shaped first, snips become too dry to twist. Place on ungreased baking sheet. Curve up down to form handle of cane (see sketch).

Bake about 9 min., until lightly browned. While still warm, remove from baking sheet with spatula and sprinkle little mixture of candy and sugar.

Makes about 4 dos. Canes.

Note: *if you use Gold Medal Self-Rising Flour, omit salt.*