

## Candy-Cane Cookies

1 cup butter, at room temperature

1 cup sugar

2 large egg yolks

3 cups flour

1 tbsp. baking powder

1/4 tsp. salt

5 tbsp. milk

1 tsp. vanilla

1/4 tsp. peppermint extract

Red food coloring



Directions: In a large bowl, with an electric mixer on high speed, beat butter and sugar until smooth; beat in egg yolks. In another bowl, mix flour, baking powder, and salt. In a small bowl, combine milk, vanilla & peppermint extract. Stir flour mixture into butter mixture alternately with milk mixture, blending thoroughly after each addition. Divide dough in half. Leave one half in mixing bowl and stir in a few drops of red food coloring. Divide each half of dough in half again (four portions total); wrap dough portions in waxed paper or parchment paper and chill until firm, but still pliable, about 1 hour. Unwrap dough and roll each one of the four pieces into a smooth rope, about 15" long. Twist each white rope with a red rope into a 13" long combined rope (for a total of two ropes). Wrap twisted rolls in waxed paper, chill until firm, at least 4 hours. Unwrap dough. Using a sharp knife, cut rolls into 1/8" thick slices; place slices about 1" apart on buttered 12x15 baking sheets. Bake cookies @ 350 until lightly golden, about 10 minutes; transfer to racks to cool completely.

Makes about 80 cookies @ 1 point, 2 points plus