



[Candy Cane Cookies Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 90 minutes

Cook time: 10-12 minutes

Ingredients:

- 2 sticks Butter, softened
- 1 cup Confectioners' Sugar
- 1 Egg
- 1/2 tsp Peppermint Extract
- 1/2 tsp Vanilla Extract
- 2 1/2 cups Flour
- 1 cup Candy Canes, crushed
- 3 TBSP Sugar

Directions:

- Using a mixer, in a large mixing bowl cream together butter and confectioners' sugar until light and fluffy.
- Add egg, peppermint and vanilla extracts.
- Beat until well blended.
- Gradually add the flour, mix well.
- Cover the bowl tightly with plastic wrap and refrigerate for 1 hour.
- Preheat oven to 375°.
- Coat three baking sheets with nonstick cooking spray.
- In a small bowl combine crushed candy canes and granulated sugar until well mixed.
- Shape the chilled dough into small balls. Scoop a little of the candy cane mixture into your hands, and roll the chilled dough between your hands and the candy cane mixture to form a ball.
- Place candy cane balls on the baking sheets and bake for 10 to 12 minutes.
- Immediately remove from the baking sheets and place on wire racks to cool.

Makes 3 dozen Candy Cane Cookies