



## [Striped Sugar Cookies Recipe](#)

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

### Ingredients:

- 1 cup Unsalted Butter, softened
- 1 1/2 cups Sugar
- 1 large Egg
- 2 1/2 cups Flour
- 1 1/2 tsp Baking Powder
- 1/4 tsp Salt
- 2 tsp Peppermint Candies (finely crushed) or Gourmet Sugar
- 10-12 drops Red Food Coloring
- 1 oz Semi-Sweet Chocolate, melted
- 2 TBSP Nonpareils
- 10-12 drops Green Food Coloring

### Directions:

- Line a 9x5x3-inch loaf pan with wax paper or parchment paper and set aside.
- Cream together butter and sugar in a large mixing bowl
- Add egg and beat until smooth.
- In a separate bowl sift together flour, baking powder, and salt.
- Gradually added sifted flour mixture to the batter mixture.
- Combine until blended.
- Divide the dough into thirds, placing each third in its own bowl.
- To the first third, add red food coloring. Mix well.
- Add crushed peppermint candy (or gourmet sugar) to red dough, mix well by hand.
- To the second third, add melted chocolate. Mix well.
- To the final third, add green food coloring. Mix well.
- Add nonpareils to green dough, mix well by hand.
- Spread the red dough on bottom of the lined loaf pan.
- Spread the chocolate dough on top of the red dough.
- Top the chocolate dough with the green dough.
- Cover with plastic wrap and chill for at least 2 hours.
- When chilled and firm, remove dough from pan.

- Preheat oven to 375°F.
- Place the loaf of cold, firm dough flat on a cutting board.
- Using a large knife, cut dough down the middle lengthwise.
- Then, cut each strip into 1/4" – 1/2" slices across – make sure you see the stripes!
- Place slices 1" apart on lightly greased baking sheets.
- Bake at 375°F for 10-12 minutes or until edges just begin to brown.

Makes 36 Striped Sugar Cookies