

Candy Cane Cookies

$\frac{3}{4}$ cup butter or margarine, softened

1 egg

$\frac{1}{2}$ tsp. peppermint extract

$\frac{1}{2}$ tsp. Salt

$\frac{1}{3}$ cup flaked coconut

$\frac{3}{4}$ cup sugar

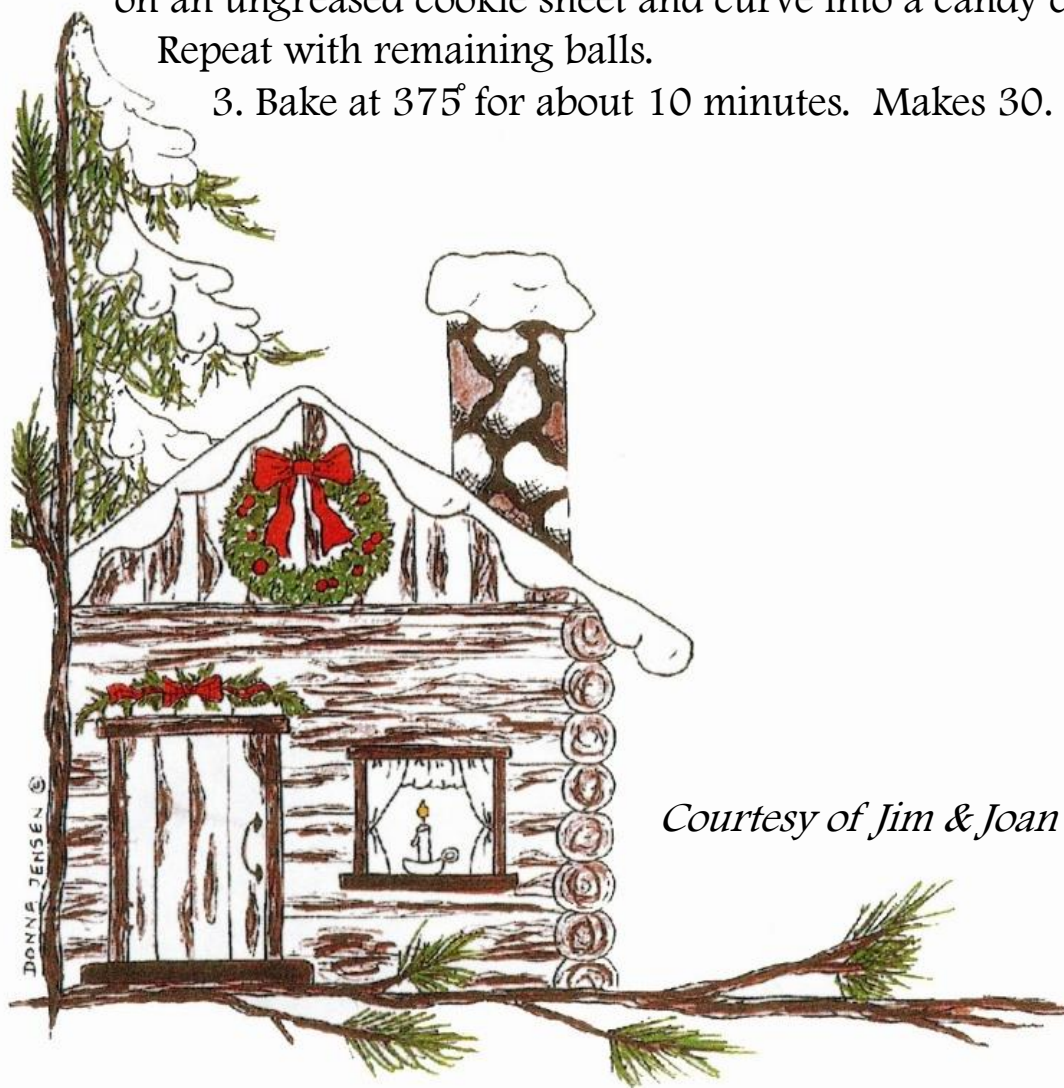
$\frac{1}{2}$ tsp. vanilla

2 cups flour

$\frac{1}{4}$ tsp. baking powder

1 tsp. red food coloring

1. Cream the butter and sugar together. Beat in egg, vanilla and extract. Stir flour with salt and baking powder, then combine into creamed mixture. Divide dough into halves, and stir coconut into one portion, and blend food coloring into remaining portion. Cover and chill for 30 minutes.
2. Divide each dough into 30 balls, then chill until ready to use. Roll each ball into a 5" rope. Pinch together the ends of one white and one red rope, and twist them together. Pinch remaining ends together and place on an ungreased cookie sheet and curve into a candy cane shape. Repeat with remaining balls.
3. Bake at 375° for about 10 minutes. Makes 30.



Courtesy of Jim & Joan Woodard