

# Candy Cane Cookies

*These are so fun! They look like candy canes but taste like sugar cookies.*

2 cups Butter, softened  
2 cups Powdered sugar  
2 Eggs  
1 Tbsp Almond extract  
2 tsp Vanilla  
5 cups Flour  
2 tsp Salt

## Procedure

- 1 Cream the butter and sugar until fluffy. Add the eggs, almond extract, and vanilla. Beat well. Mix in the flour and salt.
- 2 Divide the dough into two equal parts. Add one drop at a time of red food coloring to half the dough until you like the color.
- 3 Roll a tablespoon of white dough between your palms into a 6-inch long rope. Set aside. Roll a tablespoon of red dough to the same size. Twist the two ropes together and shape into a candy cane. Place on an ungreased cookie sheet and bake for 9 minutes at 375.

Yield: 24 cookies