

Candy Cane Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
20 servings	20 minutes	10 minutes	30 minutes

Ingredients

For the Cookie Dough:

160 g (3/4 cup) unsalted butter, at room temperature
140 g (2/3 cup) granulated sugar
1 large egg
1 tsp vanilla extract
290 g (2 1/4 cups) all-purpose flour
1/2 tsp baking powder
Pinch of salt
2 tbsp cocoa powder (for half of the dough)

Directions

Prepare the Dough:

- 1 Cream the Butter and Sugar:** Start by beating 160 g of room-temperature butter and 140 g of sugar until light and fluffy. This step ensures your cookies are tender with a melt-in-your-mouth texture.
- 2 Add Wet Ingredients:** Mix in one egg and a teaspoon of vanilla extract until well incorporated. This provides richness and flavor to the dough.
- 3 Incorporate Dry Ingredients:** Sift together 290 g of all-purpose flour, 1/2 teaspoon baking powder, and a pinch of salt. Gradually add the dry mixture to the wet ingredients, mixing until a soft, pliable dough forms.

Dividing & Coloring the Dough:

- 4 Split and Customize:** Divide the dough into two equal parts. For one half, knead in 2 tablespoons of cocoa powder. This gives the cookies their contrasting chocolate layer.

Shaping the Candy Canes:

- 5 Roll and Twist:** Divide each dough half into equal portions. Roll each portion into thin logs, approximately the same length. Twist one chocolate log with one vanilla log, gently rolling them together to create the classic candy cane swirl.
- 6 Shape into Candy Canes:** Carefully bend the twisted logs into candy cane shapes. Place them on a baking sheet lined with parchment paper.

Baking the Cookies:

- 7** Preheat your oven to 180°C (350°F). Bake the cookies for 10-12 minutes or until they're set but not browned. Allow them to cool slightly before transferring to a wire rack.