



Candy Cane Cookies



SERVINGS

48



COOKING TIME

10 min

Candy cane cookies will melt in your mouth. Topped with bits of crushed peppermint candies, this cookie is the perfect cookie for Christmas and the holiday season. Not only are they delicious, but they will also add festive color to your table.

Ingredients

- 3/4 cup butter or margarine
- 1 egg
- 1 cup sugar
- 1/2 tsp vanilla
- 1/4 tsp peppermint extract
- 2 cups sifted all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1 cup [Quaker® Oats-Old Fashioned](#) (Quick or Old Fashioned, uncooked)
- 12 peppermint candies or 6 small candy canes

Cooking Instructions

1. Beat together butter and sugar until creamy. Blend in egg, vanilla and peppermint extract. Sift together flour, baking powder and salt; gradually add to creamed mixture. Stir in oats. Roll out dough between 2 sheets of waxed paper to form a 12x6-inch rectangle. Refrigerate several hours or overnight.
2. Preheat oven to 375°F. Remove top sheet of waxed paper from dough. Cut into 6x1/4-inch slices. Shape into ropes, twisting to form candy canes. Bake on ungreased cookie sheets 8 to 10 minutes. Cool on cookie sheets 1 minute before removing to wire racks. Decorate with confectioners' sugar frosting and cinnamon candies.