

Salt Dough Candy Canes

- 1 cup flour
- ½ cup salt

Mix flour and salt. Gradually add ½ cup water, 1 tablespoon at a time until it all comes together and is not too sticky. Sprinkle flour on wax paper. Knead dough until smooth.

Separate dough in 2 piles. Add red food coloring to one pile and knead until thoroughly combined. Leave one pile white – or get creative, color it green!

Now make 1/2” balls and roll them into long worms. Cut into 4” strips. Place 1 red worm and 1 white worm side by side. Twist into a rope. Shape into candy cane.

Bake at 180 degrees for 45 min – 2 hours, depending on how hard you want them. While warm sprinkle with peppermint sugar mix. (½ cup crushed candy canes, ½ cup sugar).

Candy Cane Cookies

- ½ cup butter, softened to room temperature
- ½ cup shortening
- 1 cup powdered sugar
- 1 egg
- 1 ½ teaspoons almond extract
- 1 teaspoon vanilla extract

Mix until smooth.

Add:

- 2 ½ cups flour, sifted
- 1 teaspoon salt

Separate dough in 2 piles. Add red food coloring to one pile and knead until thoroughly combined. Leave one pile white, or whatever color combo you used for the salt dough candy canes.

Now make 1/2” balls and roll them into long worms. Cut into 4” strips. Place 1 red worm and 1 white worm side by side. Twist into a rope. Shape into candy cane.

Bake at 350 degrees for 9 minutes. Remove from oven.

While warm sprinkle with peppermint sugar mix. (½ cup crushed candy canes, ½ cup sugar)