



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Candy Cane Cookies

Ingredients

¾ cup (175 ml) butter, softened
1 ½ cups (375 ml) white sugar
2 eggs
1 ½ tsp (7.5 ml) vanilla extract
½ tsp (2,5 ml) peppermint extract
2 cups (500 ml) all-purpose flour
2/3 cup (160 ml) cocoa powder
1 tsp (5 ml) baking soda
½ tsp (2,5 ml) salt
½ cup (125 ml) crushed candy canes*
½ cup (125 ml) chocolate chips

Preparation

Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper or grease a baking sheet. In a large mixing bowl beat the butter and sugar until light and fluffy. Add the eggs, one at a time then add the vanilla and peppermint extract and beat until smooth.

In a separate bowl; mix the flour, cocoa powder, baking soda, and salt. Add the dry ingredients to the butter mixture and stir until just combined. Drop onto the baking sheet using a small ice-cream scoop. Sprinkle the tops of the dough with the crushed candy canes. Bake in the oven for 9 to 10 minutes or until firm to the touch. Transfer to a wire rack and let cool. Melt the chocolate chips and drizzle over the cookies using a spoon. Allow to cool and enjoy!

***Note:** Place the candy canes in a sealed freezer Ziploc bag. Crush them using a rolling pin.