



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



Candy Cane Cookies

Get into the holiday spirit with this delicious, peppermint-chocolate treat!

Ingredients

$\frac{3}{4}$ cup (175 mL) butter, softened
1 $\frac{1}{2}$ cups (375 mL) white sugar
2 eggs
1/2 tsp (2.5 mL) vanilla extract
1/2 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
1/2 tsp (2.5 mL) salt
1/2 cup (125 mL) crushed candy canes*
1/2 cup (125 mL) chocolate chips



Preparation

1. Preheat the oven to 350°F (175°C).
2. Grease a baking sheet, or line it with parchment paper.
3. In a large mixing bowl, beat the butter and sugar until light and fluffy.
4. Add the eggs, one at a time, then add the vanilla and peppermint extract. Beat until smooth.
5. In a separate bowl, mix the flour, cocoa powder, baking soda, and salt.
6. Add the dry ingredients to the butter mixture; stir until just combined.
7. Use a small ice cream scoop to drop the dough onto the baking sheet. Sprinkle the tops of the dough with crushed candy cane bits.
8. Bake in the oven for nine to 10 minutes, or until firm to the touch. Transfer to a wire rack and allow to cool.
9. Melt the chocolate chips carefully in the microwave, then drizzle over the cookies using a spoon.
10. Allow to cool and enjoy!

***Please note:** To crush the candy canes, seal them in a freezer Ziploc bag. Crush them using a rolling pin.

Egg safety tips

- While eggs are usually clean when laid, they can sometimes be contaminated with Salmonella or other bacteria that can cause food poisoning.

- Choose only refrigerated eggs with clean, uncracked shells.
- Pick up eggs and other cold foods at the end of your grocery shopping trip so they stay cold.
- Don't crack the shell of an egg until you're ready to use it.
- Use warm water and soap to thoroughly wash all utensils, countertops, and cutting boards after handling raw eggs.

Source: Health Canada