

# Candy Cane Cookies

## 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)
- 6 peppermint candies or 6 small candy canes

## How to make it

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 6x¼-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.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	48

## Made with



Quaker® Oats-Old Fashioned