

The Polar Express Party Recipes



Candy Cane Sugar Cookies

Ingredients:

- 1/2 (18 ounce) package refrigerated sugar cookie dough, softened
- 3 tablespoons flour
- 1/2 teaspoon peppermint extract
- 1/2 teaspoon red food coloring

Directions

1. In a large mixing bowl, beat the cookie dough, flour, and peppermint extract until smooth. Divide the dough in half and mix the food coloring in to one portion.
2. Shape 1 teaspoon of each color dough into 6-inch ropes. Place the ropes side by side, press together, and lightly twist.
3. Place on an ungreased baking sheet; curve into a candy cane shape. Repeat with remaining dough, placing cookies 2 inches apart on the baking sheets.
4. Bake at 350 degrees for 8–10 minutes or until set. Cool for 2 minutes before carefully removing to wire racks.
5. ENJOY with your homemade hot cocoa!

