THE J.M. SMUCKER Co

Candy Cane Twists

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	50	N/A

Ingredients

- **Shortbread:**
- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) granulated sugar
- 3 1/4 cups (800 mL) Robin Hood® Original All Purpose Flour

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- 1/2 cup (125 mL) corn starch
- 1/2 tsp (2 mL) red food colouring
- 1/4 tsp (1 mL) peppermint extract

Directions

Step 1:

Preheat oven to 350°F (180°F). Line baking sheets with parchment paper.

Step 3:

Cream butter in a large bowl of an electric mixer on medium-high speed until very light in texture, about 5 minutes. Add sugar and continue beating until sugar is completely combined, about 2 to 3 minutes.

Step 4:

Combine flour and corn starch in a separate medium bowl. Add to butter mixture on low speed until well combined.

Step 5:

Divide dough in half. Add red food colouring and peppermint extract to one half.

Chill the dough once made before shaping it into candy canes. Chilled dough is easier to work with and keeps its shape, making it easier for little hands to work with.

Step 6:

Roll 1 rounded teaspoonful (5 mL) of dough into a 6” (15 cm) rope on a lightly floured surface. Repeat, using 1 teaspoonful (5 mL) red dough. Place ropes side by side; gently twist together. Pinch ends to seal. Curve one end into the “hook” of a candy cane.

When you’re making the cookies with the kids, get a ruler and help them make all the cookies the same size. That way, they’ll all bake at the same time and you’ll reduce the chance of overbrowning.

Step 7:

Place on prepared baking sheet 2” (5 cm) apart.

Step 8:

Bake in preheated oven 15 to 18 minutes. Cool on baking sheet 2 minutes. Transfer to wire cooling rack.

Images

