

## CHRISTMAS CANDY CANE COOKIES

### Ingredients:

1 cup white sugar  
1 cup butter, softened  
1 3 oz. package cream cheese, softened  
(about 5 tbs.)  
½ tsp. peppermint extract  
½ tsp. vanilla extract  
1 egg yolk  
2 ¼ cups all-purpose flour  
½ cup crushed candy canes



### Directions:

In a large bowl, combine sugar, butter, cheese, extracts and yolk. Beat until smooth. Preheat oven to 375 degrees. Make walnut-sized balls and place on cookie sheet, about 1 inch apart. Dent with the back of a spoon. Brush with egg white and sprinkle with crushed candy canes.

Bake for 7-9 minutes.

\*If desired, these may be made plain and decorated with cream cheese frosting and candy canes when cool.

This batter may also be chilled for rolling out shapes or rolled into logs and frozen for use at a later time.

### Cream Cheese Frosting:

#### Ingredients:

1 cup powdered sugar  
1/4 cup butter, softened

1 8 oz. cream cheese, softened  
1 tsp. vanilla extract

#### Directions:

Blend all together until smooth.

\*Note: leftover icing may be placed placed in sealed container and refrigerated. Bring to room temperature to re-use.



**Daryl Wood Gerber**

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