

Shopping List

Bulk

Flour (gluten-free or unbleached wheat)

Vanilla

Salt

Sugar

Grocery

Candy canes (or other peppermint hard candy)

Almond extract

Shortening

Red food coloring (we don't carry this year-round at the Co-op)

Dairy

Egg

butter



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www.communityfoodcoop.wordpress.com

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Candy Cane Cookies (Gluten-free option)



Candy Cane Cookie

INGREDIENTS

1/2 c shortening

1/2 c softened butter

1 c sifted powdered sugar

1 egg

1 1/2 t almond extract

1 t vanilla extract

2 1/2 c flour (gluten-free blend or unbleached white flour), sifted

1 t sea salt

~ 1/2 t red food coloring (more or less depending on how rich of a red you want)

1/8 c crushed peppermint candy (such as candy canes)

1/8 c granulated sugar

INSTRUCTIONS

1. Preheat oven to 375°.
2. Mix shortening, butter, powdered sugar, egg, and the almond and vanilla extracts until they are thoroughly combined (this is most easily done in a stand mixer with the paddle attachment).
3. Mix flour and sea salt together, and stir into the shortening mixture.
4. Divide dough in half, and blend the food coloring into one of the halves.
5. Roll a 4" strip (using 1 t dough) from each color on a lightly floured surface. Too much flour and the strips won't roll, too much and they will stick, so adjust as necessary.
6. Place strips side by side and press them together lightly and gently twist into a rope shape.
7. Place on a baking sheet lined with parchment paper and curve the top down to form the handle of the candy cane. Don't worry if they don't come out perfect—you'll get better at shaping them as you work through the dough.
8. Repeat until you are out of dough.
9. Mix crushed candy and sugar together in a small bowl.
10. Bake for 9-12 minutes, until they are lightly browned.

11. While still warm, remove cookies from baking sheet to a wire rack with a spatula and sprinkle with the peppermint sugar mixture.

The gluten-free version of the cookie will be delicate but shouldn't break apart too easily once they are cooled.

Carefully store cookies in an airtight container for up to four days.



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Makes about 4 dozen "canes"