**Candy Cane Cookies**

**Ingredients:**

90mL margarine

125mL sugar

1 egg

5mL vanilla

300mL flour

3mL baking powder

1mL salt

f.d. food colouring

**Method:**

1. Preheat oven to 375**°**F
2. In a large bowl cream together margarine and sugar using wooden spoon.
3. Add egg and vanilla to creamed mixture and mix with a wooden spoon until light and fluffy.
4. Sift flour, resift flour and add baking powder and salt.
5. Gradually add the flour mixture to the creamed mixture stirring until well combined.
6. Divide dough in half and add food colouring.
7. Shape into candy canes.
8. Arrange on an ungreased cookie sheet.
9. Bake for 5-7 minutes or until pale golden on the edges. DO NOT

over bake.

10. Cool on the cookie sheet for 2 minutes before transferring to a cooling rack.