

Peppermint Holiday Cookies

Jacob · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

40 mins

Description

These festive peppermint cookies have crushed candy canes in every bite

Ingredients

- - 1 cup butter
- softened - $\frac{3}{4}$ cup white sugar - 1 large egg
- beaten - 3 cups all-purpose flour - $\frac{1}{4}$ teaspoon salt - $\frac{1}{2}$ cup crushed peppermint candy canes - $\frac{3}{4}$ cup confectioners' sugar - 5 teaspoons warm water - 2 tablespoons crushed peppermint candy canes
- or to taste (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease baking sheets
2. or line with parchment paper. Beat butter and sugar together in a large bowl with an electric mixer until light and fluffy. Beat in egg until completely incorporated. Mix in flour and salt to form a soft dough. Fold in crushed candy canes. Roll dough into walnut-size balls and place 1 inch apart onto prepared baking sheets. Bake in the preheated oven until edges are golden
3. 8 to 10 minutes. Cool on the baking sheet briefly before removing to a wire rack to cool completely
4. 8 to 10 minutes more. Meanwhile
5. make the icing: Whisk confectioners' sugar and warm water together in a small bowl until smooth. Dip the top of a cookie into icing
6. then sprinkle with crushed candy canes. Repeat with remaining cookies. Allow icing to set before serving
7. at least 5 minutes.