

Candy Cane Oatmeal Cookies
Submitted by Robin Loperfido

INGREDIENTS

Cookie Dough

1 cup Butter
2 teaspoon Vanilla
1/2 cup Powdered sugar
2 tablespoon Water
1/2 teaspoon Salt
1 1/2 cups Oats (not instant)
2 1/2 cups Flour sifted

White Glaze

Milk - very small amount
Powdered sugar - about two cups
Red Buttercream Icing
1/4cup Butter softened
2 cups Powdered sugar sifted
2 tablespoon Milk
1/8 teaspoon Salt
1 teaspoon Vanilla
2 drips Red food coloring paste, more if needed

INSTRUCTIONS

Beat butter and vanilla until creamy. Add sugar gradually; beat until fluffy. Add water. Sift together flour and salt; add to creamed mixture, mixing thoroughly. Gradually mix in oats until blended. (Dough will be quite stiff.)

Roll dough into log shape, about 1/2 in thick. Break off about 4" to 5" length of dough. Shape into cane. Place on ungreased cookie sheet. Bake at 325 degrees for 20 to 25 minutes. Cool completely.

In a small bowl, mix some powdered sugar with a few drops of milk until it makes a smooth glaze which can coat the cookies and be thick enough to appear white. Place a candy cane face down in the glaze. Using your fingers, make sure all sides are covered except the bottom. Remove and let excess glaze run off for a moment. Place on wax paper. Make more glaze as needed. In an hour or so, when the glaze is 90% dry, use a dull knife to cut any excess drips from the bottom edge of the canes. Place on flat surface until completely dry (cookie sheets are great for this and are very portable).

Make red buttercream icing. Do not use too much red or the frosting will become bitter (more of a dark pink). Using a 3/8 flat ribbon decorating point, make red stripes on the candy canes. Let dry completely before storing in cookie tins.

Yields: 36 Servings