



# CANDY CANE COOKIES

1/3 cup butter  
1/3 cup shortening  
3/4 cup sugar  
1 tsp. baking powder  
1 egg  
2 Tblsp. milk  
1 tsp. vanilla  
1/3 cup unsweetened cocoa powder  
1 3/4 cups flour  
4 oz. white baking chocolate  
2-4 tsp. shortening  
1/2 cup crushed peppermint candy canes

Beat butter and shortening together. Add sugar and baking powder. Beat in egg, milk and vanilla. Beat in cocoa powder and flour. Divide dough in half and chill for at least an hour.

On a lightly floured surface, roll one portion of dough to slightly less than 1/4 inch thick. Cut out dough with cutter. Place cutouts on ungreased cookie sheet and bake in a 375F oven for 7-9 minutes until firm. Transfer to wire rack and cool.

In a small saucepan over low heat, melt white baking chocolate and 2 tps. shortening stirring often. Add more shortening to make of “drizzling” consistency. Drizzle a few cookies with chocolate and sprinkle with candy canes. Repeat with remaining cookies. Let cookies set until dry.