

# CWM Holiday Recipe 2016

## Mary's Candy Cane Crisps

Courtesy of: client Mary H.



### INGREDIENTS

- 1 cup butter
- 1 cup powdered sugar
- 1 1/2 tsp pure vanilla extract
- 1 1/3 cup all purpose flour
- 1 cup rolled oats
- 1/2 tsp salt
- 1/4 cup coarsly crushed candy canes
- 1/4 cup powdered sugar to coat
- 1/2 cup coarsly crushed candy canes to sprinkle on top



### DIRECTIONS

\*Preheat oven to 325 degrees

1. Beat together butter and powdered sugar until creamy.
2. Add in vanilla.
3. Add the flour, rolled oats and salt. Mix well.
4. Stir in crushed candy canes.
5. Roll rounded teaspoon of dough in 3/4 inch balls.
6. Roll in powdered sugar to coat.
7. Place balls about 2 inches apart on a greased and floured cookie sheet.
8. With a fork, flatten cookies in an "X" pattern.
9. Sprinkle each with a 1/2 tsp of crushed candy cane.
10. Bake for 18-20 minutes.
11. Let cool for about 2 minutes, and then transfer to a wire rack.
12. Enjoy!



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