

## Candy Cane Biscuits



### Ingredients

- 250g butter, chopped, chilled
- 1  $\frac{1}{2}$  cups icing sugar mixture
- 2 eggs
- 3  $\frac{1}{2}$  cups plain flour
- 1 teaspoon peppermint essence
- Red food colouring

### Equipment

- Metric spoon & cup measures
- Sharp knife
- Mixing bowl
- Food processor
- chopping board
- baking trays

1. Preheat oven to 160 degrees C. Line baking trays with baking paper.
2. Put butter, eggs, sugar, flour and peppermint essence in the bowl of a food processor and process until a dough ball comes together.
3. Remove from the bowl and divide in half.
4. Return one half of the mixture to the bowl, then add a few drops of food colouring to tint light red and process until the colour is well mixed through.
5. Roll 1 tablespoon of the plain dough into a log 30cm long. Repeat with 1 tablespoon of the red dough.
6. Lay side-by-side and pinch together at each end. Cut in half.
7. Gently twist logs together from pinched ends. Transfer each to a baking tray, bending one end of each to a candy cane shape.
8. Repeat with the remaining dough to make 46 candy canes.

**9.** Bake for 15 minutes or until firm to the touch.