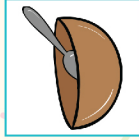


DIRECTIONS



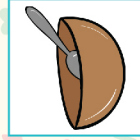
1. Preheat oven to 375 degrees F.



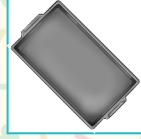
2. In a large bowl, combine butter, confectioners' sugar, egg, almond extract and vanilla extract.



3. Beat until smooth.



4. Mix in flour and salt.



5. Roll into 4 inch strips and place on a baking sheet.



6. Curve top down to the form handle of the candy cane.



7. Bake for 9 to 10 minutes.



8. While still warm, remove from pan and sprinkle with candy and sugar mixture.

Quest

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COUNTDOWN TO CHRISTMAS

Candy Cane Cookies

INGREDIENTS



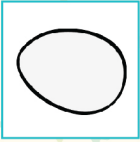
1 cup butter



1 1/2 teaspoons almond extract



1 cup sifted confectioners' sugar



1 egg



1 teaspoon salt



1/2 cup crushed peppermint hard candies



1/2 cup white sugar



1 teaspoon vanilla extract



2 1/2 cups all-purpose flour