



## Candy Cane Cookie



- 1 package (16.5 oz or 468 g) refrigerated sugar cookie dough
- 6 candy canes, unwrapped ( $\frac{1}{2}$  cup/125 mL) crushed)
- 1 pkg (12 oz/350 g) white chocolate morsels (2 cups/500 mL)

1. Preheat oven to 350°F (180°C). Form dough into a ball and place in center of **White Large Round Stone with Handles**; flatten slightly with palm of hand. Lightly flour dough and **Baker's Roller**<sup>®</sup>. Roll dough to an even thickness to within  $\frac{1}{2}$ -in. (1-cm) from edge of stone.
2. Bake 18-20 minutes or until light golden brown. While cookie is baking, place unwrapped candy canes in large resealable plastic bag. Crush into small pieces using the flat side of the **Meat Tenderizer**; set aside.
3. Remove cookie from oven to **Stackable Cooling Rack**. Immediately sprinkle morsels evenly over cookie, leaving a 1-in. (2.5-cm) edge on cookie. Let stand 2-3 minutes or until morsels begin to melt. Using **Small Spreader**, spread morsels evenly into a thin layer, leaving the edges exposed. Sprinkle with crushed candy.
4. Carefully loosen edges of cookie with **Large Spreader**. Let cool 10 minutes. To serve, cut into wedges with **Pizza Cutter**.

Yield: 16 servings

U.S Nutrients per serving: Calories 300, Total Fat: 13 g, Saturated Fat 6 g, Cholesterol 10 mg, Sodium 100 mg, Carbohydrate 46 g, Fiber 0 g, Protein 3 g