Candy Cane Christmas Cookies

- 1 C. Shortening
- 1 3/4 C. Sugar
- 2 Eggs, plus 1 Egg White
- 1 tsp. Vanilla
- 1/4 tsp. Peppermint
- 2 2/3 C. Bread Flour
- 2 tsp. Baking Powder
- 1 tsp. Baking Soda
- 1/2 tsp. Salt
- 1 1/4 C. Crushed Candy Cane
- 1/2 C. Milk Chocolate
- 1/2 C. Dark Chocolate
- 1/2 C. White Chocolate
- 1/4 C. Crushed Candy Cane
- 1. Cream the shortening and sugar together for 4 minutes.
- 2. Add the vanilla and peppermint to the sugar, egg, shortening mixture.
- 3. Put the bread flour, baking powder, soda and salt in a small bowl and mix with a spoon.
- 4. If you purchased candy canes, smash them into small pieces.
- 5. Drop by spoonfuls on a greased cookie sheet.
- 6. Bake at 325° for 8 minutes. Cool cookies completely.
- 7. Melt the chocolates in microwave safe bowls. Dip the cookies.
- 8. Sprinkle candy cane pieces on the wet chocolate.