

## PEPPERMINT STICKS

1 c. butter, softened  
1 1/2 c. powdered sugar  
1 egg  
2-3 t. peppermint flavoring  
2 1/2 c. flour  
1 t. baking soda  
1 t. cream of tartar  
2 t. red food coloring  
granulated sugar



Preheat oven to 350 degrees.

With mixer, cream butter and powdered sugar. Add egg and peppermint flavoring.

In a separate bowl, sift dry ingredients (except granulated sugar) together. Blend flour mixture into butter mixture on low speed to a soft dough. Divide dough in half, removing half from the mixer

To the portion remaining in the mixer, blend in the food coloring.

Divide each dough half into 24, even-sized pieces. Drop colored and plain dough pieces, alternately, onto a rimmed cookie sheet to form a checkerboard. Pat dough flat evenly over all. Then swirl dough with fingertips to create a marbled effect, and then pat flat evenly again.

Bake 15 minutes at 350 degrees, or until lightly browned. Immediately, cut into thin sticks and very gently roll in granulated sugar. Then when cool, roll in sugar once again.

Makes 60 sticks.