

[in the kitchen]



mixing bowl

Mason Cash Bakewell 11¼"-diameter ceramic bowl in green, \$52, bedbathandbeyond.com



mug

Winter Mittens 11-ounce ceramic mug, \$15, dearelise.etsy.com



nonpareils

Brand Castle Perfect Match nonpareils, \$3 for 5.1 ounces, kitchenkapers.com



cookie jar

Cyndi Lauper Camper 10"W x 6½"D x 8½"H dolomite cookie jar, \$49, grandinroad.com



stand mixer

Precision Master 5.5-quart stainless steel stand mixer in blue mint, \$199, cuisinart.com for stores



cookie cutter

Wilton Candy Cane 3½"-tall metal cookie cutter in red, \$4, amazon.com

minty chocolate-dipped candy canes

FOR THE COOKIES:

- 2¼ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon kosher salt
- 1 cup (2 sticks) unsalted butter, at room temperature
- ¾ cup granulated sugar
- 1 large egg
- 1½ teaspoon pure vanilla extract

FOR DECORATING:

- 4 ounces semisweet or white chocolate chips
- ¼ teaspoon pure peppermint extract
- Red, pink, and white nonpareils

1. In a large bowl, whisk together the flour, baking powder, and salt. Set aside.
2. Using an electric mixer, beat the butter and sugar until light and fluffy, about 3 minutes. Beat in the egg and then the vanilla.
3. Reduce the mixer speed to low and gradually add the flour mixture, mixing just until incorporated. Shape the dough into 4 disks and roll each between 2 sheets of

wax paper to ¼ inch thick. Chill until firm, 30 minutes in the refrigerator or 15 minutes in the freezer.

4. Heat oven to 350°F. Line baking sheets with parchment paper. Using floured candy cane cookie cutters, cut out cookies and place them on the prepared baking sheets. Reroll, chill, and cut the scraps.

5. Bake, rotating the positions of the pans halfway through, until the cookies are lightly golden brown around the edges, 10 to 12 minutes. Let cool on the sheets for 5 minutes before transferring to wire racks to cool completely.

6. Place cooling racks over parchment paper. To melt the chocolate, microwave it in 20-second intervals, stirring until melted; mix in the peppermint extract. Dip half of each cookie in the chocolate, letting any excess drip off. Place on prepared racks and sprinkle with nonpareils.



plate

St. Nicholas Square 11"-diameter melamine plate, \$6, kohls.com