



The Secret To Perfectly Twisted Candy Cane Cookies

The secret to perfectly twisted [candy cane cookies](#) lies in using chilled dough, gently rolling equal-sized ropes, and twisting them carefully to prevent breaking. Baking at the right temperature ensures a soft yet crisp texture. For convenience, you can even buy these cookies from retailers specializing in holiday treats, making festive indulgence easier than ever!

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Candy cane cookies are a festive treat that combines the delightful flavors of vanilla and peppermint with a striking red-and-white twisted design. Whether you're making them for a holiday gathering or just to satisfy your sweet tooth, getting the perfect twist can be tricky. While you can even buy these cookies from retailers. Follow these expert tips to achieve bakery-quality candy cane cookies every time!

Start with the Right Dough

The key to well-shaped candy cane cookies is a dough that's soft yet firm enough to hold its shape.

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Divide and Color Naturally

Once your dough is ready, split it into two equal portions. Leave one plain and add a natural red tint to the other.

Roll with Precision

To create the perfect twist, roll each portion of dough into ropes about 5 inches long and of equal thickness.

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The Secret to Twisting

Gently press one red and one plain rope together at the top. Then, carefully twist them around each other without

them around each other without stretching the dough too much.

Baking for the Perfect Texture

Preheat your oven to 375°F (190°C) and place the cookies on a parchment-lined baking sheet.

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