



The Sweet Beat

Monthly eNewsletter from Michigan Sugar Company



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Candy Cane Cookies



Ingredients:

- 1/2 C butter, softened
- 1/2 C shortening [Crisco]
- 1 C Pioneer Confectioner's Powdered Sugar
- 1 egg
- 1 1/2 tsp. almond extract
- 1 tsp. vanilla extract
- 2 1/2 C flour
- 1 tsp. salt
- Red food coloring

Directions:

Preheat oven to 375 degrees F. In a mixing bowl add butter, shortening, powdered sugar, egg, almond extract and vanilla extract; mix together until blended. In a large bowl add flour and salt together; blend. Make a hole in the center of the flour and pour the wet ingredients into it. Slowly blend the ingredients together until all combined.

Divide dough in half and place in a separate bowl. Add red food coloring to one half and mix well. Take equal amount of dough from the red batter and white batter. On a lightly floured surface (so dough doesn't stick) roll the white batter into a long cord (about 10-inches long). Repeat with red batter. Now take both cords and twist together. Pinch dough lightly on one or both ends to make them stay together. Shape them into candy canes and place on ungreased cookie sheet. Repeat until all the dough is used up.

Bake for approximately 9 minutes or until lightly brown. Remove from oven; let stand on cookie sheet for 5 minutes. Gently remove from pan onto wire racks to cool.

*Cooks Note: Crush some peppermint candies and sprinkle on top of the still warm cookies and/or lightly dust with sugar.

Experiment with other colors to make different color candy canes or for a theme party. Enjoy!

[Click here for more Great Recipes](#)

Michigan Apple Recipe Contest

The 7th Annual Michigan's Best Apple Pie Contest and Favorite Apple Recipe Contest – will be held on January 25, 2012 at Zehnder's Snowfest in Frankenmuth.

Pioneer Sugar along with Michigan Apples, The Maytag Store, WSGW Newsradio 790 and Zehnder's of Frankenmuth will be hosting this event at the annual Snowfest Festival; January 25 – January 30, 2012.



Entries for both categories are being accepted until December 31, 2011. Twenty finalists will be selected for each category and will be notified by January 10, 2012.

The Top Three Winners for the Apple Pie Contest are:

First Place - \$500 Cash Prize; Trip (for two) to Great American Pie Festival; 20 lbs. of Pioneer Sugar and a Michigan Apple Gift basket.

Second Place - \$250 Cash Prize; Overnight package at Zehnder's Splash Village; 10 lbs. of Pioneer Sugar and a Michigan Apple Gift basket.

Third Place - \$100 Cash Prize; Dinner for 4 at Zehnder's of Frankenmuth; 5 lbs. of Pioneer Sugar and a Michigan Apple Gift basket.

The Top Three Winners for the Favorite Apple Recipe Contest are:

First Place - \$250 Cash Prize; Overnight package at Zehnder's Splash Village; 20 lbs. of Pioneer Sugar and a Michigan Apple Gift basket.

Second Place - \$150 Cash Prize; Dinner for 8 at Zehnder's of Frankenmuth; 10 lbs. of Pioneer Sugar and a Michigan Apple Gift basket.

Third Place - \$100 Cash Prize; Dinner for 4 at Zehnder's of Frankenmuth; 5 lbs. of Pioneer Sugar and a Michigan Apple Gift basket.

For more information, rules and registration form click on "entry form" below.

**Please note all applications and recipe selections will be handled by Zehnder's of Frankenmuth*

[Brochure / Entry Form](#)

Sweet Holiday Savings!



Don't forget the Sugar!

With the Christmas season approaching fast you'll need to buy your ingredients to make those wonderful desserts and bake those cookies for everyone. So don't forget the sugar!

Save .50 cents on your next purchase of Pioneer Sugar.

[Click here to Save Now!](#)

Busy Baker?

Remember these tips:

Many recipes recommend preheating the oven. It is important not to skip this step! Baked items depend on the correct oven temperature to help them rise and cook properly. This takes about 15 to 20 minutes and can be done while preparing the recipe. Place the oven racks at the proper level first, then set to the recommended temperature.

Making candy or need to measure the temperature of your foods, here is a brief chart for boiling sugar to keep on hand:

Syrup; small thread	218° - 220° F
Syrup; large thread	228° - 230° F
Blow	230° - 240° F
Soft ball	242° - 244° F
Hard ball	250° - 255° F
Small crack	260° F
Hard crack	285° - 315° F
Caramel	320° - 360° F

Coloring Sugar for your Cookies

We had such a nice response from our readers about this tip, we decided to repost this from the December 2010 newsletter 'The Sweet Beet'

When making those much loved sugar cookies this year, you open the cupboard and realize you forgot to buy the colored sugar! No problem... make your own!

Choose your favorite food coloring. In a glass jar with a tight lid, add about 1/4 cup to 1/2 cup of Pioneer Sugar. Squeeze a couple of drops of the food coloring into the sugar. Seal and shake vigorously for about a minute. If it's not the color you need add a little more food coloring. Remove the lid and let air dry for a few minutes before using. If the sugar clumps up, break up with a small whisk or give it a spin in the food processor.

You can make several colors this way and always have them in a sealed container. Knowing how easy it is, you may never buy colored sugar again!



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