

Peppermint Poppers

This recipe is an excellent way to make use of all those leftover candy canes. It makes a hard cookie with a moderate shelf life that doesn't need refrigerated.

Preheat oven to 350°F

1 cup yellow cornmeal
2 cups oatmeal (Uncooked)
2 1/2 tablespoons corn oil
1/2 cup water
10 to 12 crushed candy canes



In a medium-sized bowl, stir together the cornmeal, oatmeal, and 1/2 cup of crushed candy cane. Add oil and mix thoroughly. Slowly add water and knead until a dough ball forms. Place on a pastry cloth or sheet of wax paper and roll the dough until is approximately 3/8 inch thick. Use a cookie cutter to make cookies in the desired shape. Continue kneading, rolling and cutting remaining dough until all is used. If dough becomes too dry, add more water 1 teaspoon at a time until desired consistency is obtained. Sprinkle remaining candy cane pieces over cookies and place on a baking sheet approximately 1 inch apart. Bake 15 to 20 minutes until firm and crisp. Remove from baking sheet and cool completely before storing. Makes approximately 2 dozen 2 inch cookies.