

Red-Hot Twists

- 1½ cups (3 sticks) unsalted butter, at room temperature
- 2 cups confectioners' sugar
- ½ teaspoon salt
- 1 large egg
- 1 teaspoon vanilla extract
- 4¼ cups all-purpose flour
- ¼ cup red-hot candies
- 1 large egg white, slightly beaten
- Crystallized clear sugar

In large bowl, beat butter 30 seconds. Add confectioners' sugar and salt. Beat 2 minutes on medium speed until light, Beat in egg and vanilla. On low speed, beat in flour. Divide in half.

Blend candies in electric blender until pulverized. Work candies into half of dough. Wrap each half in plastic wrap. Refrigerate 30 minutes.

Heat oven to 350°.

Roll 1 level tablespoon of each color of dough into 8-inch-long rope. Twist ropes together. Cut twist in half; place on ungreased baking sheet. Repeat with remaining dough. Brush with egg white; sprinkle with sugar.

Bake in 350° oven 12 to 15 minutes or until just lightly golden. With spatula, remove to rack; cool.

Makes about 4½ dozen