White Chocolate Cherry Shortbread

Ingredients:

- 1/2 cup drained maraschino cherries
- 2 1/2 cups flour
- 1/2 cup sugar
- 1 cup butter, cold and cut up
- 1/2 tsp almond extract
- 12 oz. white baking chocolate, finely chopped
- 2 drops red food coloring, optional
- Sugar
- 2 tsp shortening

Instructions:

1. Preheat oven to 325F. Pat cherries dry with paper towels. Finely chop cherries. Pat dry again.
2. In large bowl, stir together flour and 1/2 cup sugar. Using pastry blender or 2 forks, cut in butter until mixture resembles crumbs and starts to cling. Stir in cherries, 2/3 cup white chocolate, the almond extract, and food coloring. Form mixture into a ball and knead until smooth.
3. Shape into 3/4 inch balls. Place in sugar to coat. Place on ungreased cookie sheet and flatten with the bottom of a glass.
4. Bake 10-12 minutes or until centers are set. Cool on cookie sheet 1 minute. Transfer to wire rack.
5. Melt shortening and remaining chocolate. Drizzle on cookies.

Revision #1
Created 2023-02-01 00:52:00 UTC by Cody Nagel
Updated 2023-02-01 00:57:10 UTC by Cody Nagel