

# CHERRY COOKIES

## Description

For Christmas my mother always made lots of cookies and my sister and I would get to help. This was a favorite and she'd let Jackie and I roll the cookies into little balls and then dip a little "cheese" glass in flour and flatten each cookie. We'd always sample the cherries and we ended up with pink hands from handling the dough,

## Summary

**Yield:** 6

**Source:** Barbara Mackie's Christmas Cookies

**Prep Time:** 1 hour

**Category:** Cookies & Bars

**Cuisine:** American

## Ingredients

- 1 3/4 cups flour (all purpose)
- 1/2 tsp salt
- 2/3 cup sugar
- 1 egg
- 1/2 tsp vanilla
- 1 cup shortening (crisco)
- 1/3 cup Maraschino Cherries, drained and chopped

## Instructions

Whisk flour and salt together.

Cream shortening and add sugar gradually and cream until light. Add egg and beat well.

Stir in flour mixture, then vanilla, then cherries.

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Refrigerate until well chilled.

Roll into small balls 3/4" to 1" diameter. Place on ungreased baking sheets and flatten with bottom of small glass dipped in flour to keep from sticking.

Bake in 400 degree oven 10 minutes. When done cookies should feel set and barely have a trace of browning at edges.

## Notes

Store in airtight container.