



Always baked from scratch with a lot of love.

## White-Chocolate Cherry Shortbread



I think I found the perfect cookie for Valentine's Day. They looked so tempting in the photo I had to print out the recipe and try them for myself. This is one delicious bite. There are a few extra steps to this cookie – but so worth it. Once you get the white chocolate chopped along with the maraschino cherries the rest is a snap. Surprise someone special in your life this Valentine's Day with this pretty little cookie. Enjoy.

Makes approximately 4½ dozen cookies

### Ingredients

½ cup maraschino cherries, drained and finely chopped  
2½ cups all-purpose flour  
½ cup sugar  
1-cup cold butter  
12 oz. white chocolate baking squares with cocoa butter, finely chopped  
½ tsp. almond extract (I use The Spice House extracts)  
2 drops red food coloring (optional)  
2 tsp. shortening  
Red decorating sugar (optional)

### Directions

Preheat oven to 350 degrees

In a large bowl, combine flour and sugar. Using a pastry blender, or food processor, cut or pulse in butter until mixture resembles fine crumbs. Add drained, chopped cherries and 4 ounces (2/3 cup) of the chopped chocolate. Add almond extract and, if desired, food coloring.

Knead or pulse until dough starts to cling together. Finish kneading by hand until dough forms into a ball. Dough will be crumbly at first, but will come together as work the dough with your hands. Shape dough into ¾ " balls. Place balls 2" apart on an ungreased cookie sheet. Using the bottom of a drinking glass dipped in sugar, flatten balls to 1½" rounds. Bake in preheated oven for 10-12 minutes or until centers are set. Cool for 1 minute on cookie sheet. Transfer cookies to a wire rack and let cool.

In a small saucepan, combine remaining 8 ounces white chocolate and the shortening. Cook and stir over low heat until melted. Dip half of each cookie into chocolate, allowing excess to drip off. If desired, roll dipped edge in decorating sugar. Place cookies on parchment or waxed paper until chocolate is set.

One cookie=1 serving. 87 calories per serving.