



Always baked from scratch with a lot of love.

## Cherry Mexican Wedding Cakes

Makes about 36 cookies



I put a twist on a Christmas favorite for these cookies. They are the perfect bite. Buttery, melt in your mouth goodness and not too sweet. The touch of pink comes from the cherries making them a great choice for your special Valentine. If you like a touch of chocolate with your cookie check out the Cherry Chocolate Chip Cookie on my blog. Enjoy.

### Ingredients

2 cups of flour  
¾ cup chopped walnuts  
½ cup chopped maraschino cherries  
2 TBSP cherry juice  
¼ cup sugar  
1-cup butter, unsalted  
1 tsp. vanilla  
pinch of salt  
½ cup powdered sugar

### Directions

Preheat oven to 325 degrees. Combine all of the ingredients in a mixing bowl except for the powdered sugar. Beat on slow speed until just combined. Shape dough into 1" balls. Place on a parchment lined baking sheet and bake for 18-20 minutes or until lightly golden. Let cool for 5 minutes and roll in powdered sugar.

To print recipe [Click Here](#).



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