



Dried Cherry Shortbread

Ingredients

- 1 cup butter
- 1 cup icing sugar
- 1 tsp vanilla
- 2 cups flour
- 1 cup chopped CCO Dried Cherries.

Directions

1. Mix Flour with dried cherries – set aside.
2. In a Bowl soften butter with sugar & mix in the vanilla.
3. Now add the Flour / Dried Cherry mixture.
4. Knead lightly until smooth and press into a ball.
5. Wrap in plastic wrap or waxed paper and refrigerate until firm about 3 hours.
6. Remove from refrigerator & divide the dough in half.
7. Roll each half into a 2 inch diameter roll.
8. Cut the roll into ¼” thick slices (disks) and place on baking sheet lined with parchment paper.
 - a. Alternatively, use a Baking Stone
9. Pre-heat oven to 300° & Bake for about 15-20 minutes or until firm but not browned.
10. Let cool slightly and then transfer to rack to cool completely.



Notes:

- Makes 4 dozen cookies
- Store in an air-tight container for up to 2 weeks