

Cherry Winks Cookies

Ingredients

- 1 cup sugar
- 3/4 cup shortening
- 2 tablespoons milk
- 1 teaspoon vanilla
- 2 eggs
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped hazelnuts
- 1 cup chopped dates
- 1/3 cup chopped red and green candied cherries
- 1 1/2 cups coarsely crushed corn flakes cereal
- 16 red candied cherries, sliced in half
- 16 green candied cherries, sliced in half



Directions

In large bowl, beat sugar and shortening with electric mixer on medium speed, scraping bowl occasionally, until well blended. Beat in milk, vanilla and eggs. On low speed, beat in flour, baking powder, baking soda and salt, scraping bowl occasionally, until dough forms. Stir in hazelnuts, dates and 1/3 cup chopped red and green candied cherries. Cover with plastic wrap and refrigerate 15 minutes for easier handling.

Heat oven to 375°F. Spray cookie sheets with cooking spray or use a silicone mat. Drop dough by rounded teaspoonfuls into cereal; coat thoroughly. Shape into balls. Place 2 inches apart on cookie sheets. Lightly press a cherry halve, cut side down, into top of each ball, alternating colors.

Bake 10 to 15 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks.