

Cherry Delight Cookies

Ingredients:

- 3/4 cup butter, softened
- 3/4 cup vegetable shortening
- 1 1/4 cups brown sugar, packed
- 1 1/2 teaspoons vanilla extract
- 1/8 teaspoon salt
- 1 1/2 cups chopped candied cherries
- 1 cup chopped pecans, optional
- powdered sugar for dusting

Directions:

Preheat oven to 375 degrees F.

In a mixing bowl, cream butter, shortening and sugar. Add egg and vanilla extract; mix well.

In separate bowl, combine flour and salt. Add to creamed mixture. Stir in cherries and pecans, if using.

On floured surface, roll dough to 1/4-inch thickness. Cut with 2 1/4-inch round cookie cutter. Place on parchment paper-lined cookie sheets. Bake at 375 degrees for 8-10 minutes. Sprinkle with powdered sugar, if desired. Cool on wire cooling racks.

