

Glace Cherry Shortbread

Ingredients:

- 1 cup butter, softened
- 1/2 cup confectioner's sugar
- 1/2 tablespoon vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup red glace cherries, finely chopped
- 1 cup green glace cherries, finely chopped



Directions:

Preheat your oven to 325 degrees. Prepare two baking sheets by lining with a silicone baking mat or with parchment paper. Set aside.

In a large mixing bowl, use a hand-held mixer to beat together the butter, vanilla, and confectioner's sugar until light and fluffy.

Add in the flour and salt. With the mixer on low speed, incorporate until just blended together.

Next, fold the cherries until well incorporated.

Roll the dough between two sheets of parchment paper to 1/4 of an inch thick.

Use a cookie cutter - round or square - to cut the desired shape and size. I used a 1 1/2 inch square cookie cutter.

Transfer the cut cookie to the prepared baking sheet.

Bake for 12 minutes. Allow to cool for 5 minutes on the baking sheet before transferring to a cooling rack to continue the cooling process.