

Old Fashioned Christmas Cherry Cookies

Ingredients:

For the Cookie:

- 2 cups butter, softened
- 1 cup confectioner's sugar
- 2 teaspoons vanilla extract
- 1/2 cup cornstarch
- 3 cups all purpose flour

For the Icing:

- 2 cups confectioner's sugar
- 3 tablespoons milk
- 3 tablespoons corn syrup
- 1 teaspoon vanilla extract
- 1/2 cup glacé cherries, halved



Directions:

For the Cookie:

1. In the bowl of a stand mixer, cream together the butter and the sugar on medium speed until light and fluffy.
2. Add the vanilla and incorporate into the butter and sugar mixture.
3. Add the flour and cornstarch. On low speed, mix into the butter and sugar until well incorporated.
4. Divide the dough into two portions, wrap each portion completely in plastic wrap and store in the fridge for 2 hours.
5. When ready to bake, remove dough from fridge and let sit at room temperature for a few minutes. Preheat oven to 350 degrees. Prepare a baking sheet by lining it with parchment paper or a silicone liner. Set aside.
6. Roll one portion of the dough to 1/4 inch thick on a lightly floured surface. Use a cookie cutter to cut out the cookies. Transfer to the prepared baking sheet, leaving 2 inches of space between each cookie.

7. Bake for 15 minutes. Remove from oven and let sit for 2 minutes before transferring to a wire cooling rack to finish cooling.

For the Icing:

1. Once the cookie is completely cooled, whisk together the icing ingredients and set aside.
2. Line the cookies up on the cooling rack so that they are evenly spaced. Place a layer of paper towels under the cooling rack for easy clean up. (This will catch the icing if any drips over the side.)
3. Transfer the prepared icing to a Ziploc bag. Cut a small hole in one lower corner with scissors. Drizzle the cookies with the icing.
4. Top the cookies with the halved glace cherries.
5. Allow the iced cookies to sit undisturbed for one hour. This will allow the icing to harden.
6. Cookies can be stacked. Store in a food-safe container. Can be frozen up to 3 months.