

Cherry Spritz Cookies

Fans of holiday cookie baking know that there isn't much that beats spritz cookies. These sweet, buttery treats are as fun to eat as they are to make. Using brightly-colored candied cherries on top of each chewy cookie can up the good times and create higher levels of holiday cheer.

Ingredients:

- 1 cup butter, softened
- 1 cup confectioner's sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 cup candied cherries, both red and green

Directions:

1. Preheat oven to 350 degrees and prepare a baking sheet by lining it with a silicone baking mat. Set aside.
2. In a mixing bowl, beat together the butter and the sugar until well combined - about 2 minutes.
3. Add the egg and the vanilla extract. Beat into the butter and sugar mixture until completely incorporated.
4. Sift together the flour, and baking powder. Add to the butter mixture and beat until just combined.
5. Load the cookie dough into a cookie press which has been fitted with the disc of your choosing.
6. Press the dough onto the prepared baking sheet, leaving 1 inch of space between each cookie.
7. Top the middle of each pressed cookie with one candied cherry. Press it just slightly into the dough.
8. Bake for 8 minutes. Remove from oven and allow the cookies to cool slightly on the baking sheet for 2 minutes. Transfer the cookies to a wire cooling rack to finish cooling.

