

Almond Cherry Snowballs

Ingredients:

- 1 cup butter, softened
- 1/2 cup sweetened condensed milk
- 2 teaspoons almond extract
- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 1/2 cup chopped red candied cherries
- 1/2 cup chopped green candied cherries
- 1/4 cup sanding sugar

Directions:

Preheat your oven to 320 degrees F. Line a baking sheet with parchment paper and set aside.

Add the softened butter to a mixing bowl and beat until light and creamy - about three minutes.

Next, pour in the sweetened condensed milk and beat into the butter for two minutes.

Beat in the almond extract.

Scrape down the sides of the bowl and beat again for another minute or two.

Finally, add the flour and baking powder. Beat into the butter and milk mixture until mixed through.

Add the chopped candied cherries and beat lightly just to combine.

Using a 2 tablespoon sized cookie scoop, portion the dough into mounds onto the prepared baking sheet. Be sure to leave at least two inches between each mound of cookie dough.

Sprinkle the tops of each of those cookie mounds with sanding sugar.

Bake for 12 minutes.

Remove from the oven and leave them to cool slightly on the pan for five minutes.

Finally, remove from the baking sheet and transfer to a wire cooling rack to finish cooling.



