

Cherry Meltaways

Ingredients:

- 1 cup salted butter softened (2 sticks)
- 1 cup canola oil or avocado oil
- 1 cup granulated sugar
- 1 cup powdered sugar
- 2 large eggs
- 5 cups unbleached all-purpose flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar
- 1 tsp. sea salt
- 2 tsp. almond extract
- 2 cups Paradise candied cherries chopped
- 1 cup powdered sugar or granulated sugar to roll the cookies in

Directions:

Combine butter, oil, granulated sugar, confectioners' sugar, eggs, baking soda, cream of tartar, salt and almond extract in a large mixing bowl.

Mix with an electric mixer until creamy and smooth.

Stir in flour and chopped cherries with a wooden spoon.

Shape cookies into balls.

Roll in powdered sugar or granulated sugar.

Put 3" apart on cookie sheets that have been sprayed with cooking spray.

Bake at 350° for 12-15 minutes. Cool.

NOTE:

Crowded. Give them plenty of space when baking as they spread.

My cookies took about 17 minutes to bake.

6-ounces candied cherries = about one cup of diced cherries.

