St Patrick's Day Green Cherry Shamrock Cookies

Ingredients:

- ¾ cup unsalted butter room temperature
- ½ cup granulated sugar
- 2 tablespoons brown sugar
- ¼ cup powdered sugar
- 1 large egg
- 1 large egg yolk
- 2 teaspoons vanilla extract
- 2 ⅓ cups all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon cream of tartar
- 1 teaspoon baking powder
- 3 tablespoons nonpareil sprinkles any color of green, mine are a teal green color
- 1 cup white chocolate chips
- green candied cherries I used Paradise Fruit Co.

Directions:

Preheat the oven to 350F and line a baking sheet with parchment paper then set aside.

Cut some of the green cherries in half for the shamrock leaves, then cut some strips of the green cherries for the stems. Set aside.

In a large mixing bowl, using a mixer, cream the butter, granulated sugar, powdered sugar, and brown sugar until light and creamy. Add in the egg, egg yolk, and vanilla extract and mix until combined.

Add in the flour, salt, cream of tartar, and baking powder, and mix just until the flour mixture disappears. Mix in the sprinkles and white chocolate until combined.

Using a large cookie scoop (¼ cup) scoop out cookie dough balls and place them on the prepared baking sheet. Leaving about 2 inches of spaces in between them, you can leave the scooped cookie dough balls as is or flatten to about 1 inch in thickness. I like mine super thick, so I don't flatten them.

Place 3 or 4 of the green cherries in the center of the cookie and add the stem to create a shamrock. Place the cherries pieces close together so they don't spread when you bake them and stay close together.

Bake cookies in the preheated oven for 10 minutes. Let the cookies cool on the baking sheet for 10 minutes then transfer to a wire rack to cool completely.