

Candied Cherry Noel Cookies

Ingredients:

- 1 cup butter, at room temperature
- 1 cup sifted powdered sugar
- 1 egg
- 1 teaspoon vanilla
- 2 tablespoons cornstarch
- 1/4 teaspoon cream of tartar
- 2 1/2 cups (10 ounces) sifted flour
- 1/2 cup chopped pecans
- 1/2 cup candied whole red cherries
- 1/2 cup candied whole green cherries

Directions:

Mix the butter and confectionery sugar together with a mixer. Mix until light about 3 - 4 minutes.

Add the vanilla, cornstarch and cream of tartar. Then beat in the egg. Add the flour. Mix well.

Gently stir in the pecans, candied red and green cherries until evenly incorporated using a spatula. The dough will be sticky.

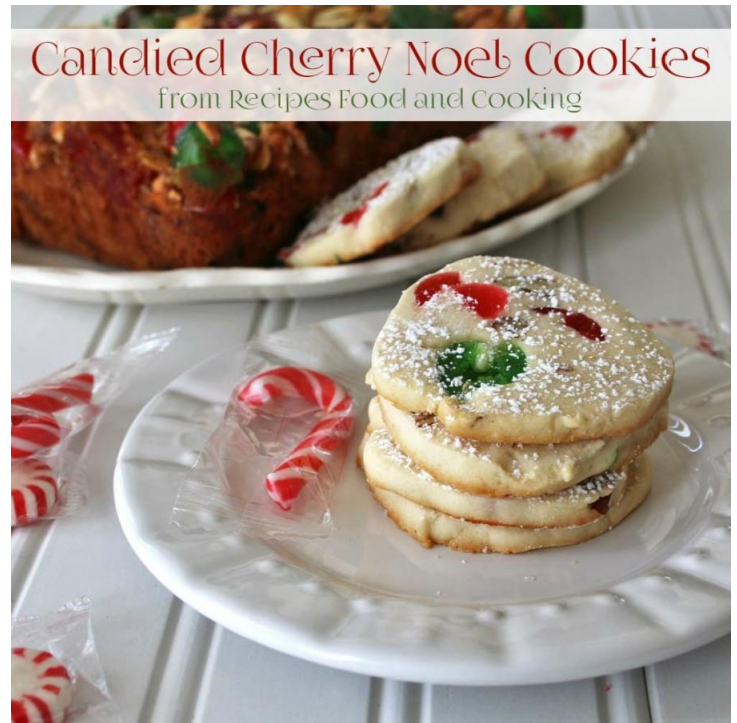
Roll into 1 1/2 inch logs between wax paper or parchment paper. Freeze for at least 2 hours or until dough is hard.

Cut the dough into rounds one-fourth-inch thick. Bake the cookies on a greased baking sheet until cooked through about 6 to 8 minutes. Cookies should be lightly browned on the bottom and around the edges.

Cool on a wire rack. Place cookies in an airtight container.

Note: You can make the dough a month ahead and keep it in the freezer.

Bake at 350 degrees.



A recipe from Mary Ellen Seavey of <https://recipesfoodandcooking.com/>