

# Maraschino Cherry Shortbread Cookies

## Ingredients

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1 c Flour  
1/3 c Powdered Sugar  
2 1/2 T Cornstarch  
2/3 c Unsalted Butter (softened)  
1/2 t Vanilla Extract  
0 pn Salt  
27 Maraschino Cherries

## Instructions

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- 1.Preheat oven to 350 degrees F. Put parchment paper in the baking pan and leave aside.
- 2.In a medium sized dish combine flour and corn starch. Leave aside.
- 3.In a large bowl mix butter and sugar using electric hand mixer at medium speed, until it becomes light and fluffy. Add vanilla extract and pinch of salt and mix some more.
- 4.Add flour and cornstarch. Mix at a lower speed for a few minutes to get a fine dough.
- 5.Make balls of about 1 inch. Place them in the baking pan. Space cookies about 2 inches apart. Place Maraschino cherry on the top of each ball of dough and press with finger until 2/3 of the cherry is inside the ball.
- 6.Bake for 10-12 minutes. Transfer onto a cooling

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rack. Wait for them to cool down and enjoy.