



Cherry Kiss Cookies



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Ingredients:

- * 1 c powdered sugar
- * 1 c butter, softened
- * 2 tsp maraschino cherry juice
- * ½ tsp vanilla or almond extract
- * 2 ¼ c flour
- * ½ tsp salt
- * ½ c chopped maraschino cherries, drained
- * 48-50 Hershey kisses, unwrapped

Directions:

Preheat oven to 350°F and cover two half sheet baking sheets with parchment paper.

Chop cherries, place pieces into a ½ c measuring cup as you go to make sure you measure a full ½ cup. Mix powdered sugar with softened butter, cherry juice, and vanilla or almond extract. In a separate bowl, combine salt and flour, then add that to the butter mixture and mix well. Add chopped cherries, mix well.

Using a small cookie scoop or small spoon, scoop dough and roll into 1 inch balls. Set on a dinner plate as you go. Arrange on a parchment covered baking sheet, space evenly, not too close together. Bake one sheet at a time, 9-10 minutes at 350°F. Cookies are done when they look like they've started to dry out.

Remove from oven and immediately lightly press a Hershey kiss into each cookie while they are still on the baking sheet. Carefully lift from the baking sheet after 4-5 minutes and cool on a wire rack. It takes hours for kisses to harden again so either be patient or be careful!