



## White Chocolate Dipped Cherry Shortbread

*Adapted from BHG*

Makes 30 cookies

1/2 cup maraschino cherries, drained and chopped finely  
2 1/2 cups (350 grams) all-purpose flour  
1/2 cup (100 grams) sugar, plus 1/2 cup extra for rolling  
1/2 teaspoon kosher salt  
1 cup (2 sticks) cold unsalted butter, chopped into 1/4" pieces  
12 ounces white chocolate, chopped finely  
1/2 teaspoon almond extract  
Colored sugars or nonpareils for decorating

Preheat oven to 325F.

Spread cherries on a layer of paper towels. Place another paper towel on top and press lightly to absorb excess moisture. Set aside.

In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl, combine flour, sugar and salt and mix briefly to combine. Add cold butter and mix on medium-low, or use a pastry blender, until the dough resembles coarse meal. Add cherries, 4 ounces (2/3 cup) of the chocolate and the almond extract. Knead the mixture with your hands until it comes together and forms a smooth ball.

Form dough into 1 tablespoon balls and then roll in extra sugar to coat. Place on cookie sheet approximately 2" apart. Dip the bottom of a drinking glass in the sugar and then flatten each dough ball. Bake for 10-12 minutes, until centers are set, then set on a wire rack to cool.

Once cookies are completely cooled, melt remaining white chocolate in a microwave safe bowl by cooking for 15 second intervals and stirring after each 15 seconds until completely melted. Dip half of each cookie into the white chocolate, then dip in colored sugar or nonpareils for decoration. Lay on parchment paper to dry and harden completely. Then, you should definitely...

EAT IT!