



Cherry Shortbread

Cookie Recipe

Ingredients

1 ½ cups (5 oz. or 142 g) cornstarch

3 ½ cups flour

3 tbs maraschino cherry juice

¼ cup maraschino cherries, chopped

1 lb. unsalted butter, room temperature

2 cups (5 oz. or 142 g) icing sugar

(confectioner's or powdered sugar)

Instructions

- In the bowl of an electric mixer fitted with a paddle attachment or with a hand mixer, beat the soft butter on medium speed for about 30 seconds.
- In a separate bowl, sift your icing sugar, cornstarch and flour together.
- Add your sifted ingredients to the bowl with the butter, and mix on low speed, just until all ingredients are incorporated.
- Roll the dough out between 2 large pieces of parchment paper. Place on a baking sheet and into the fridge for a minimum of one hour.
- Take your dough out of the fridge, cut out your shapes with cookie cutters or with a paring knife. Place cookie shapes on a parchment lined baking sheet, and chill them in the fridge for another 10 minutes. They'll keep their shape better during baking.
- Preheat your oven to 350°F or 176°C
- Bake for approximately 10 minutes, until the edges are golden brown.

Notes

Yields: Approximately 15 cookies with ecranal cherry cutters

*The cherry cookie shape is delicate, and the cookie recipe is melt-in-your-mouth, but not as dense as a sugar cookie recipe. These cookies are best decorated and served, rather than packaged.