

Cherry Kiss Cookies

FROM THE KITCHEN OF CHRIS WELSAND

INGREDIENTS

*1 cup butter, softened
1 cup confectioners' sugar
1/2 teaspoon salt
2 teaspoons maraschino cherry juice
1/2 teaspoon almond extract
6 drops red food coloring, optional
2-1/4 cups all-purpose flour
1/2 cup chopped maraschino cherries
54 milk chocolate kisses, unwrapped*

DIRECTIONS

- 1. Preheat oven to 350°. In a large bowl, beat butter, confectioners' sugar and salt until blended. Beat in cherry juice, extract and, if desired, food coloring. Gradually beat in flour. Stir in cherries.*
- 2. Shape dough into 1-in. balls. Place 1 in. apart on greased baking sheets.*
- 3. Bake 8-10 minutes or until bottoms are light brown. Immediately press a chocolate kiss into center of each cookie (cookie will crack around edges). Cool on pans 2 minutes. Remove to wire racks to cool.*

Prep: 20 min. Bake: 10 min./batch YIELD: 4-1/2 dozen