

Cherry Surprise Cookies

Ingredients:

- 10 tablespoons butter, room temperature
- 3/4 cup sugar
- 1 egg
- 2 tablespoons milk
- 1 1/2 teaspoons vanilla
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 2 cups flour
- 30 maraschino cherries, dried with a paper towel and stems removed



Directions

1. Preheat oven to 350°F. Line two baking sheets with parchment paper.
2. Combine butter and sugar in a large mixing bowl with a hand mixer. Stir in egg, milk, and vanilla. Beat 30 seconds. Stir in baking powder and salt. Stir in flour.
3. Drop dough by tablespoonfuls onto the prepared baking sheets. Flatten each slightly and place one cherry in the center. Fold edges around the cherry, covering it completely. Pinch edges to seal and roll until rounded. Place each prepared dough ball back onto the prepared baking sheets.
4. Bake 12–15 minutes. Allow to cool 5 minutes before transferring to a cooling rack.

Makes 30 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.