

## Cherry Chocolate Shortbread Cookies

### Ingredients

- 1 c butter, softened
- ½ c sugar
- ½ tsp almond extract
- 2 c flour
- ¼ c corn starch
- ½ c finely chopped dried cherries
- 1 oz. bittersweet (or semi-sweet) chocolate, finely chopped (about ¼ c)
- 1 tbsp sugar
- For the drizzle:
  - 2 oz. bittersweet chocolate, roughly chopped
  - 1 tsp shortening

### Directions

Mix butter, sugar, and almond extract thoroughly, using electric mixer. Gradually blend in flour and cornstarch. Add cherries and chocolate.

Form into 1" balls, place on ungreased cookie sheet. Gently flatten (slightly) using glass (sugar-coat the bottom)

Bake in preheated 300-degree oven for 20-30 minutes, until bottom begins to turn brown.

Cool 5 minutes on pan, then move to rack to cool completely.

Drizzle: Place 2 oz. chocolate and shortening in microwave dish, microwaves about 30 seconds until melted. Drizzle across cookies

**Makes about 3 ½ dozen**