

Cherry Almond Shortbread Cookies

Yields \approx 18 cookies

Ingredients:

3 cups flour
1½ cups of powdered sugar
1 cup melted coconut oil
¾ tsp almond extract
3 tsp of vanilla extract
1 small jar of maraschino cherries

Optional:

1/3 cup melted chocolate chips (milk or white)
Pink/red food coloring to desired hue

Directions:

- Preheat oven to 350° F
- In a large mixing bowl whisk dry ingredients until combined. Add the melted coconut oil, vanilla extract, almond extract, and food coloring (optional). Gently fold with hands until dough forms. Chop up the maraschino cherries and fold in.
- Make 1½ inch dough balls and place on a cookie sheet an inch apart on parchment/wax paper.
- Bake at 350° F for 35 min or until slightly golden.
- Drizzle chocolate if desired



Recipe by: [Charlyna Meraviglia](#)
Computer Science Department