

Submitted by: Kristen Kleinbach

Recipe Name:

Cherry Chocolate Kiss Cookies

Ingredients:

1 cup powdered sugar
1 cup butter softened
2 teaspoons maraschino cherry juice
1/2 teaspoon almond extract
Few drops red food coloring
2 and 1/4 cup flour
1/2 teaspoon salt
1/2 cup maraschino cherries, drained and chopped
48 chocolate kisses (unwrapped)

Directions:

Heat oven to 350 degrees.

In a large bowl combine powdered sugar, butter, cherry juice, almond extract and food coloring. Blend well.

Lightly spoon flour into measuring cup, level off. Stir in flour and salt.

Add cherries; mix well.

Form dough into approximately 1 inch balls.

Place 2 inches apart on ungreased cookie sheets.

Bake for 8-10 minutes or until lightly browned around the edges.

Immediately top with a chocolate kiss.

Remove from cookie sheet to cool.