

CHEERY CHERRY COOKIES

INGREDIENTS:

¾ cup unsalted butter, softened
½ cup light brown sugar, packed
⅓ cup granulated sugar
1 large egg
1 teaspoon LorAnn Cherry Bakery Emulsion
2 cups all-purpose flour
2 teaspoons cornstarch
1 teaspoon baking soda
½ teaspoon salt
¾ cup white chocolate chips
¾ cup dried cherries



DIRECTIONS:

1. In a large bowl, with a mixer set to medium speed, beat butter until creamy, about 1 minute. Add the brown sugar and granulated sugar and beat until light and fluffy, about 3 minutes. Beat in egg and LorAnn Cherry Bakery Emulsion.
2. In a medium bowl, whisk together flour, cornstarch, baking soda, and salt until combined. With mixer on low speed, gradually mix the dry ingredients into wet ingredients until just combined.
3. Stir in white chocolate chips and dried cherries. Cover bowl with plastic wrap and refrigerate dough for 30 minutes, or until chilled.
4. Remove dough from refrigerator and scoop by the tablespoonful onto baking sheets lined with parchment paper, spacing 1 inch apart. Using the palm of your hand or the bottom of a flat drinking glass, press each ball of dough down slightly to about 1/2 inch thickness.
5. Bake in preheated 350° F. oven for 8 - 10 minutes until just browned at the edges. Cool cookies on pan for 3 minutes, then transfer to a rack to cool completely. Store cookies in an airtight container.

Makes about 2 dozen cookies.