

CHERRY AMARETTO SHORTBREADS

INGREDIENTS:

FOR AMARETTO DOUGH:

1/2 cup powdered sugar
1 cup salted butter, room temperature
2 cups flour
1 1/2 teaspoons LorAnn Amaretto Super-Strength Flavor

FOR CHERRY DOUGH:

1/2 cup powdered sugar
1 cup salted butter, room temperature
2 cups flour
1 1/2 teaspoons LorAnn Cherry Bakery Emulsion
10 drops LorAnn Red Liquid Food Coloring

TOPPINGS:

1 cup semi-sweet chocolate chips
1 tablespoon vegetable oil
Chopped almonds (optional)



DIRECTIONS:

1. Cream butter and sugar together until light and fluffy. Add in flour and Amaretto Super-Strength Flavor. Beat just until dough forms.
2. Place dough on sheet of plastic wrap. Wrap tightly, and chill for thirty minutes.
3. Repeat for cherry dough, adding food coloring with Cherry Bakery Emulsion. Wrap in plastic wrap and chill for thirty minutes.
4. When both doughs are firm, roll each out into large, 1/8" thick rectangles. Place the cherry on top of the amaretto and begin to "roll" your dough lengthwise into a log to achieve the marbling affect.
5. Place marbled dough back on plastic wrap and chill for three hours.
6. Preheat oven to 375°F.
7. Slice dough into 1/4" slices, placing on cookie tray. Bake for 12 minutes. Let cool.

8. While dough is cooling, melt chocolate chips and oil. Dip 1/3 of baked cookie into the chocolate, placing on a piece of parchment paper. Sprinkle with chopped almonds. Let the chocolate set completely.

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