

Hidden Treasures



INGREDIENTS:

2/3 cup Crisco Butter Flavor Shortening

3/4 cup sugar

1 egg

1 TBSP milk

1 tsp vanilla extract

1 3/4 cup flour

1 tsp baking powder

1/2 tsp salt

1/2 tsp baking soda

48 Maraschino Cherries
drained and dries on paper
towel

Coating Chocolate/Chocolate
Chips

DIRECTIONS:

1. Heat oven to 350 degrees.
2. Beat shortening, sugar, egg, milk, and vanilla in a large bowl until well blended
3. Combine flour, baking powder, salt, and baking soda in a medium bowl.
4. Beat dry mix into wet mixture on low speed.
5. Flatten a small piece of dough that is slightly larger than a cherry. Wrap the dough around the cherry. Roll between your palms to seal and cover the cherry.
6. Place 2 inches apart on ungreased baking sheet.
7. Bake 12-15 minutes. Cool 1 minute on the baking sheet. Remove to a cooling rack. Cool completely.
8. Melt chocolate over double boiler and dip cookie. Sprinkle with toppings.

Growing up this recipe was glued to a 3x5 index card. It either came from a magazine or the back of a Crisco can.

~Julia Schweri