



Christmas Shortbread

Bob's version of the Christmas Maraschino Cherry Shortbread Cookies from Vera, the food blogger at 'Oh My Goodness Chocolate Desserts'.

<https://omgchocolatedesserts.com/christmas-maraschino-cherry-shortbread-cookies/>

Prep Time: 20 minutes

Cook Time: 10 - 12 minutes

Yield: 12 – 14 biscuits (To make 24 – double the recipe)



Description

Shortbread is often associated with Christmas, but make it an extra Christmassy treat by adding cherries, chocolate and a hint of almond.

These colourful Christmas biscuits are easy to make, not too sweet and great as a homemade gift.

Ingredients

1/2 cup butter- room temperature

1/4 cup powdered sugar

1/2 teaspoon almond essence

1 cup all-purpose flour

1/8 teaspoon salt (optional)

2/3 cup glace cherries-chopped (a mixture of red and green for the season)

1/3 cup chocolate chips (milk chocolate – but you can try white or dark)

Instructions

1. Mix our and salt, set aside
2. Cream 1 cup unsalted softened butter with 1/2 cup powdered sugar, mix in vanilla.
3. Add our and salt mixture and mix until it starts forming larger clumps.
4. Mix in chocolate chips and maraschino cherries.
5. Form the dough into the log and press it well or it will crumble when you slice the cookies, the log should be about 5 cm (2 inch) thick. Wrap it in the plastic wrap and chill in the fridge for at least 1-2 hour.
6. Preheat the oven to 160 C (325 F) and line baking sheet with parchment paper.
7. Cut the log into 6-8 millimetres (1/4 or 1/3 inch) thick slices and place them onto baking sheet with approximately 2.5 centimetres (1 inch) of space between.
Note: if the dough crumbles, press it back together with your hands
8. Bake the cookies 10 – 12 minutes (until they just start to turn lightly golden brown on top)
9. Let them cool for 5 minutes on a baking sheet before transfer them to a rack to cool completely.