

Cherry Blossom Cookies:

1 cup butter, softened
1 cup confectioners' sugar
½ teaspoon of salt
2 teaspoons maraschino cherry juice
½ teaspoon almond extract
6 drops red food coloring, optional
2 ¼ cups all purpose flour
½ cup chopped maraschino cherries
54 milk chocolate kisses, unwrapped

Directions

Preheat oven to 350 degrees. In a large bowl, beat butter, confectioners' sugar and salt until blended. Beat in cherry juice, extract and if desired, food coloring. Gradually beat in flour. Stir in cherries.

Shape dough into 1-inch balls. Place 1 inch apart on greased baking sheets.

Bake 8-10 minutes or until bottoms are light brown. Immediately press a chocolate kiss into center of each cookie (cookie will crack around edges). Cool on pans 2 minutes. Remove to wire racks to cool.

Source: Taste of Home Magazine