

Cherry Blossom Cookies

Ingredients

- ☼ 1 cup butter, softened
- ☼ 1 cup powdered sugar
- ☼ 1/2 teaspoon salt
- ☼ 1/2 teaspoon almond extract
- ☼ 6 drops red food coloring (optional)
- ☼ 2-1/4 cups all-purpose flour
- ☼ 2 teaspoons maraschino cherry juice
- ☼ 1/2 cup chopped maraschino cherries
- ☼ Hershey's Kisses, unwrapped (Can substitute [Hershey's Cherry Cordial Kisses](#), etc).

Directions

Preheat oven to 350°. In a large bowl, beat butter, powdered 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-in. balls. Place 1 in. 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. Transfer to wire racks to cool.