

Sour Cherry Cookies with White Chocolate Drizzle by CJ Katz on CTV's Wheatland Café

This is a lovely little cookie that tastes like a cross between shortbread and a sugar cookie.
Makes about 40 cookies

1 cup (250 mL) unsalted butter
1 cup (250 mL) granulated sugar
1 egg
½ tsp (2 mL) almond extract
2 ½ cups (625 mL) all-purpose flour
½ tsp (2 mL) baking powder
¼ tsp (1 mL) salt
2/3 cup (160 mL) dried sour cherries

1 cup (250 mL) sliced almonds
2 oz (56 g) white chocolate, chopped

In a stand mixer fitted with a paddle attachment cream the butter and the sugar until light. Add the egg and beat well. Add the almond extract and mix.

In a small bowl, stir together the flour, baking powder and salt. Add all to the creamed mixture and mix on low speed until almost all mixed in. Add the cherries all at once and continue mixing until the dough comes together. Chill one hour.

Preheat oven to 325°F (165°C). Line two cookie sheets with parchment paper. Place the sliced almonds in a bowl. Roll the dough into 1 ½ inch balls. Roll each ball in the sliced almonds, pressing the almonds into the dough. Place the balls onto the cookie sheet 1 inch (2.5 cm) apart. Bake for 17 minutes, until the bottoms are just barely beginning to brown. Cool on a wire rack.

Melt the chopped white chocolate. Place in a small zip-lock bag. Snip off a tiny corner of the bag and drizzle the chocolate over the cooled cookies. Let the chocolate set before serving or storing.

We suggest you increase (1-2 cups) the dehydrated sour cherries to your taste.