

## CHERRY PIE COOKIE BITES RECIPE

### Ingredients

#### Cookie ingredients

- 1 1/2 c. sifted confectioner's sugar
- 1 c. butter softened to room temperature
- 1 egg
- 1 teaspoon (tsp) vanilla
- 1/2 teaspoon (tsp) almond extract
- 2 1/2 c. sifted flour
- 1 teaspoon (tsp) cream of tartar
- 1 teaspoon (tsp) baking soda

#### Filling Ingredients

- 1 lb. bag sweet cherries pits removed, slice half of them in half
- 1/2 jar [Cherchies® Cherry Butter Spread](#)
- 1/2 teaspoon (tsp) corn starch

#### Icing Ingredients (optional)

- 1/2 cup powdered sugar
- 1 teaspoon (tsp) lemon juice

### Preparation

1. (If you are short on time, feel free to use refrigerated sugar cookie dough).

In a mixing bowl, cream the sifted powdered sugar and butter.



2. **Note-** To sift the powdered sugar (or any dry ingredient), as the recipe indicates, all you need is a fine mesh strainer. Simply plop the strainer over a bowl, pour the ingredients into a strainer and gently shake the ingredients. It looks like a fine powder when finished.

3. Add egg and flavorings and mix thoroughly.

4. Stir in dry the rest of dry ingredients until incorporated. Refrigerate for 2-3 hours if going to make into cut out cookies, otherwise chill for 30 minutes.

5. While the dough is chilling in the refrigerator, make the cherry filling. Wash and remove pits from cherries. (Check out blog for link on cherry pitting tools...it makes life a lot easier). Slice half of the cherries in half (you will use the remaining whole cherries as a garnish at the end).

6. *Why buy canned cherry pie filling when you can make your own from scratch in minutes? It really is not hard and the flavor is so much better than canned pie filling.*

In a small bowl, mix the cornstarch and Cherchies® Cherry Butter together. Add the cherry butter mixture and the cherries to a small saucepan and heat on low for about 5 minutes, or until cherry butter has dissolved and the mixture is smooth and thick, (similar to the consistency of canned pie filling -5 minutes). Remove from heat and allow to cool. Set aside.

7. For cookie balls- Once the dough has chilled, preheat the oven to 375 degrees. Spray muffin tins with cooking spray. Shape the dough into 1 inch balls and place into mini muffin tins.

8. Using a small round measuring spoon, a small melon ball scooper, a mini wooden tart tamper, or your finger, press the dough into the mini muffin tins, creating a cookie cup to hold the filling. Be careful not to go all the way through to the bottom.

9. Bake the cookie cups for about 10 minutes, or until lightly golden brown. Remove the muffin tins briefly (as they will expand while they bake) to tamp down the dough back into shape. Return the cookie cups to the oven to finish cooking for a couple of minutes, until cookie cups are a golden brown.

10. Remove the muffin tins from the oven and allow to cool in pan for 10-15 minutes, then gently run a knife along the sides to pop them out. (If you used enough cooking spray, then the cookie cups should come out rather easily). Once cookie cups have briefly cooled, remove them from the pan

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and carefully fill them with the cherry filling, making sure to add a whole cherry on top for the garnish. For the "icing on top", mix together the powdered sugar and lemon juice in a small bowl. If the icing is too thick, add a couple of drops of water, until the consistency is thick but smooth and runny. Drizzle the icing over the cherry pie cookie bites with the tines of a fork.