



Cherry Almond Spitz Cookies

Makes about 3 dozen

350°F

Line two baking sheets with parchment paper

Christmas is not Christmas without these butter cookies. They make a lot which is nice.

1/2 cup unsalted butter, softened
1 cup vegetable shortening
3/4 cup granulated sugar
2 large eggs
1/8 tsp almond extract
2-1/2 cups all-purpose flour
8 oz maraschino cherry halves

1. In mixing bowl fitted with paddle attachment, on medium speed, blend butter, shortening and sugar until creamy
2. Add eggs and almond extracts. Add flour until it is all mixed in.
3. Fill pastry bag that has been fitted with a French star tip with the cookie dough. Pipe 2-inch stars on the lined cookie sheets.
4. Drain maraschino cherries on paper towels. Cut each in half. Place a half on each cookie star, with the pit-side down.
5. Bake sides color a little, about 10-12 minutes.
6. Let cool on baking rack until cooled.