

## Cherry Chip Sugar Cookies

Anita Herman, MG

Recipe from Jul-Sep 2014 Newsletter  
and Cookie Recipe from 2014 Garden Tour

1-1/2 cups softened butter  
3/4 cup sugar  
1-1/2 tablespoon almond extract  
3 cups flour  
3/4 tsp. baking powder  
1/2 tsp. salt  
1 cup sliced almonds  
1 10-ounce bag cherry chips



Preheat oven to 400°.

1. Combine butter, sugar and almond extract in large mixer bowl. Beat at medium speed until creamy. Reduce speed to low; add all remaining cookie ingredients. Beat until well mixed.
2. Roll dough in 1-inch balls; place 2 inches apart on cookie sheet. Flatten balls to 1/4 inch thickness with the bottom of a buttered glass dipped in sugar.
3. Bake for 7-9 minutes or until edges are very lightly browned.
4. Cool 1 minute; remove from cookie sheets.

Makes: 40-45, 2" to 2-1/2" cookies