

Cookie Happiness

Cherry Pecan Chews To Share

(NAPSA)—When you're looking to make a treat to share with family and friends or give as a gift, having a fantastic "go-to" recipe in your arsenal can be sweet. Here's one that fits the bill on ease of preparation and taste and that you'll be happy to share with those you love. Created by Louanne Bertrand, a popular food blogger at Louanne's Kitchen, it's a cookie that's great anytime of the year.

Cherry Pecan Chews

Yield: 5 dozen

- 2½ cups flour**
- 1½ teaspoons baking powder**
- ½ teaspoon salt**
- 1 cup unsalted butter, softened**
- 1½ cups sugar**
- ½ teaspoon vanilla extract**
- ½ teaspoon almond extract**
- 1 large egg**
- ½ cup finely chopped maraschino cherries**
- 1 cup toasted and finely chopped pecans**

Note: The dough must chill before baking; preheat oven to 350° F when ready to bake.

Whisk flour, baking powder and salt together; set aside. Cream together butter, sugar, vanilla and almond until fluffy. Beat in egg. Mix in cherries and pecans. Add flour mixture, mixing until well incorporated. Pat dough into a disk, wrap in plastic wrap or wax paper, and chill for at least 1 hour, although overnight is best. Preheat oven to 350° F. Line a baking sheet with parchment



From fruit to nuts, it's all there in this one delicious cherry pecan cookie.

paper or spray with nonstick spray. Using a small cookie scoop, portion dough onto prepared baking sheet, spacing cookies 2" apart. Bake for 11-12 minutes or until lightly brown around the edges. Allow cookies to cool for at least 5 minutes before removing to a cooling rack.

A librarian by day and wanna-be chef at home, Louanne says, "This recipe, like many others I share on my blog, is my own, based on culinary memories from my childhood."

She recommends you keep a jar or two of maraschino cherries on hand to add color and flavor to your favorite baked goods. The cherries are so versatile that they can be used in appetizers, beverages and entrées, as well as desserts.

Learn More

For more tips and recipes, visit Louanne's Kitchen at www.louanneskitchen.com and the National Cherry Foundation at www.nationalcherries.com.