**Cherry Shortbread Cookies**

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**Ingredients**

1 cup unsalted butter- room temperature

½ cup powdered sugar

½ tablespoon vanilla extract

11/3 cups all-purpose flour

1/3 cup corn starch

½ teaspoon salt

¾ cup candied cherries-chopped into tiny pieces

**Instructions**

Mix flour, cornstarch and salt, set aside.

Cream 1 cup unsalted softened butter with ½ cup powdered sugar, mix in vanilla.

Add flour and salt mixture and mix until it starts forming larger clumps.

Mix in candied cherries.

Form the dough into a 2’ log (should be about 2” thick)

Wrap in waxed paper and chill in the fridge for at least 1-2 hour.

Preheat the oven to 325 F and line baking sheet with parchment paper.

Cut the log into ¼ inch thick slices and place them onto baking sheet with one inch of space between.

Bake the cookies 10– 13 minutes (until they just start to turn lightly golden brown on bottom)

Let them cool for 5 minutes on a baking sheet before transfer them to a rack to cool completely.