

Cherry Blossom Cookies

Makes 48 cookies

Prep Time: 10 minutes

Bake Time: 12 minutes

Ingredients:

1 c vegan butter, softened
1 c powdered sugar
1 c drained maraschino cherries, finely chopped
½ t rosewater (or almond or vanilla extract)
¼ t salt
2 ¼ c all-purpose flour
Granulated sugar for coating
48 chocolate chips (white or dark)

Directions:

1. Preheat oven to 350°F.
2. Cream together butter and powdered sugar.
3. Mix in cherries, rosewater, and salt.
4. Mix in flour, ¾ c at a time, until fully incorporated.
5. Roll dough into 1" balls, roll in granulated sugar, and place on an ungreased baking sheet about 1" apart.
6. Bake for 10-14 minutes, or until slightly golden brown on the bottom.
7. Immediately after removing from the oven, press one chocolate chip into the center of each cookie. Remove from pan and allow to cool completely.



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Nutrition Facts

Servings 48.0

Amount Per Serving

calories 64

% Daily Value *

Total Fat 3 g 5 %

Saturated Fat 2 g 8 %

Monounsaturated Fat 1 g

Polyunsaturated Fat 0 g

Trans Fat 0 g

Cholesterol 0 mg 0 %

Sodium 41 mg 2 %

Potassium 1 mg 0 %

Total Carbohydrate 8 g 3 %

Dietary Fiber 0 g 1 %

Sugars 4 g

Protein 1 g 1 %

Vitamin A 0 %

Vitamin C 0 %

Calcium 0 %

Iron 0 %

* The Percent Daily Values are based on a 2,000 calorie diet, so your values may change depending on your calorie needs. The values here may not be 100% accurate because the recipes have not been professionally evaluated nor have they been evaluated by the U.S. FDA.