

## Cherry Drop Cookies

Makes approximately 24 cookies. The cookies are dry and cakey directly out of the oven, but the cherries will continue to release moisture into the cookies after baking, causing them to become more and more moist over time and eventually becoming wet and disintegrating. As such they do not really store well, and should be eaten within a few days.

I first encountered these as a Christmas cookie, and so associate them with the holidays. If you can manage to find green maraschino cherries in addition to the standard red kind, I recommend using a mixture of both for a more festive-looking end product.

### Ingredients

1/2 cup unsalted butter, softened  
3 oz cream cheese, softened  
1 cup granulated sugar  
2 eggs  
1 tsp vanilla  
1 tsp almond extract  
2-1/4 cups flour  
2 tsp baking powder  
1 tsp baking soda  
1/2 tsp salt  
1-1/2 cups maraschino cherries

### Steps

Drain and rinse cherries, then dry very well. Slice into halves and set aside.

Cream together butter and cream cheese. Add sugar and beat until light and fluffy. Add eggs, one at a time, and beat well. Stir in flavor extracts.

Whisk together flour, baking powder, baking soda, and salt in a small mixing bowl. Gradually mix into the creamed mixture in batches. Stir in cherries.

Preheat oven to 350° F. Use a spoon or dough scoop to drop the dough into heaping tablespoons 2" apart on a parchment-lined baking sheet. Bake cookies for 12 minutes or until just barely golden. Remove to wire racks to cool.