

CHERRY BONBONS

Ingredients

24 maraschino cherries	<u>Cherry Glaze:</u>
1/2 cup butter, softened	1 cup powdered sugar
3/4 cup powdered sugar	1 Tbsp butter, melted
1 tsp vanilla	2 Tbsps maraschino cherry juice
1 1/2 cups flour	
1/8 tsp salt	
2 Tbsp milk	

Directions

1. Drain maraschino cherries on paper towels and set aside. Preheat oven to 350 degrees.
2. Beat together butter and powdered sugar until light and fluffy. Add vanilla and mix together well.
3. In another bowl, add flour and salt and stir together. Gradually add this to your creamed mixture and mix together with a fork. Add milk and stir together.
4. Take some of the mixture and flatten it out. Wrap it around a maraschino cherry, forming a ball. Place onto an ungreased baking sheet. Repeat with the remaining cherries.
5. Bake in the oven for 15-18 minutes or until lightly browned. Remove from oven and place onto a wire rack to cool.
6. To make the cherry glaze, in another bowl add powdered sugar, butter, and maraschino cherry juice. Stir together until smooth. If glaze is too thick, you can thin it with some water.
7. When cookies are completely cool, dip the top of each cookie into the glaze. Place back onto the wire rack to setup.