

Cherry Butter Cookies

2 cups all-purpose flour

1 tsp baking powder

¼ tsp salt

1 stick unsalted butter, room temp.

⅔ cup sugar

1 egg

2 Tbsp milk

½ tsp vanilla extract

½ cup [Cherry Stop Old-Fashioned
Cherry Butter](#)

Preheat to 375°F. Line two baking sheets with parchment.

Whisk together flour, baking powder and salt. Set aside. In a large bowl, beat butter on medium speed until creamy and smooth. Add sugar and beat for a minute. Add the egg and beat for 2 minutes more. The mixture will be satiny. Add the milk and vanilla and beat just to combine. Don't be concerned if mixture looks curdled, it will even out shortly.

Reduce mixer speed to low, add Cherry Butter and beat for 1 minute. Still on low speed, add the dry ingredients and mix only until incorporated. Spoon by rounded teaspoonfuls into a dish of granulated sugar. Toss to coat and place on baking sheet, leaving about an inch between each.

Bake for 10-12 minutes, rotating at midway point. The cookies will be only just firm, fairly pale and browned around the edges. Pull the sheets from the oven and allow the cookies to rest for 1 minute, then carefully transfer them to racks to cool to room temperature.

