



White Chocolate Cherry Shortbread

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Iâ€™ve teamed up with 11 other bloggers in a virtual cookie exchange. We are each sharing a cookie recipe on our blog. These twelve cookie recipes will keep you baking until Christmas. Please click on each individual link for the recipe. My recipe is listed below.

1. [Oatmeal White Chocolate Chip Cookies](#) from [A Night Owl Blog](#)
2. [Jam Thumbprints and Tea Cakes](#) from [Hungry Girl Por Vida](#)
3. [Popcorn Cookies](#) from [Betsy Life](#)
4. [Peppermint White Chocolate Covered Oreos](#) from [Mommified](#)
5. [Peanut Butter Heath Cookies](#) from [Whatcha Makinâ€™ Now](#)
6. [Peppermint Cream Cookies](#) from [The Bitter Side of Sweet](#)
7. [White Chocolate Ganache Filled Gingerbread Macaron](#) from [Dessert Now Dinner Later](#)
8. [White Chocolate Cherry Shortbread](#) from [Joyful Scribblings](#)
9. [White Chocolate Cranberry Cookies](#) from [Daily Cup of Kate](#)
10. [Toasted Almond Russian Tea Cakes](#) from [Meegan Makes](#)

11. [Peanut Butter Hot Chocolate Cookies](#) from What Katie's Baking
12. [Grandma's Sugar Cookies](#) from Writer Mom Blog



While searching for a cookie recipe for my virtual cookie exchange I came across this recipe which I made years ago. It was in a stack of recipes that still needed to be filed away. Does anyone else have stacks of recipes in various files and notebooks? I had made a note on it that said YUM-O, Chris likes. The men in my family don't have big sweet tooth's, but my daughter and I compensate for their lack of one. We love cookies! I especially like homemade ones and I don't make them very often, except for during the holidays for this very reason.

My husband and I love shortbread cookies. I typically make thumbprint cookies every year, but this year I wanted to share something different for my cookie exchange. This is a shortbread cookie with white chocolate chips and dried cherries. The original recipe which came from Kraft Foods called for dried cranberries, but I decided to use dried cherries instead. They can be found with all of the other dried fruits. I also varied it by using Ghiradeli White Chocolate Chips instead of Baker's White Baking Chocolate. It's easier to just add chips than chop up chocolate. These cookies are easy to make and are great for a cookie exchange because they make roughly 4 dozen cookies.

White Chocolate Cherry Shortbread

Recipe Type: dessert

Author: Dawn

Ingredients

- 2 cups (4 sticks) butter, softened
- 1 cup sugar
- 4 cups flour
- 1 pkg. white chocolate chips
- 1 1/2 cups dried cherries (I used a 5 oz pkg)

Instructions

1. Preheat oven to 350 degrees.
2. Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy.
3. Add flour; mix well.
4. Stir in white chocolate chips and dried cherries.
5. Drop rounded tablespoons of dough, 2 in. apart, onto ungreased baking sheets.
6. Flatten each ball of dough slightly.
7. Bake 10 to 14 min. or until lightly browned.
8. Cool 5 minutes on baking sheets.
9. Remove to wire racks; cool completely.

I hope you enjoy lots of goodness this holiday season! I will also be making [cinnamon scones](#) this year which is my most requested recipe. You can click [here](#) for the recipe. I've also added a new drop down menu to my recipe category at the top of my blog so you can search for [past recipes easier](#).

Linking to: [Live Laugh Linky](#), [I'm Lovin' It Party](#), [Thistlewood Farms Holiday Recipe Party](#), [Strut Your Stuff Link Party](#), [Midlife Boulevard](#), [Time To Sparkle Link Party](#)

Date Created

2013/12/12

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