

# CHERRY AMARETTO SHORTBREADS

# **INGREDIENTS:**

# **FOR AMARETTO DOUGH:**

1/2 cup powdered sugar 1 cup salted butter, room temperature 2 cups flour 1 1/2 teaspoons LorAnn Amaretto Super-Strength Flay

# **FOR CHERRY DOUGH:**

1/2 cup powdered sugar
1 cup salted butter, room temperature
2 cups flour
1 1/2 teaspoons LorAnn Cherry Bakery Emulsion
10 drops LorAnn Red Liquid Food Coloring



# **TOPPINGS:**

1 cup semi-sweet chocolate chips 1 tablespoon vegetable oil Chopped almonds (optional)

# **DIRECTIONS:**

- 1. Cream butter and sugar together until light and fluffy. Add in flour and Amaretto Super-Strength Flavor. Beat just until dough forms.
- 2. Place dough on sheet of plastic wrap. Wrap tightly, and chill for thirty minutes.
- 3. Repeat for cherry dough, adding food coloring with Cherry Bakery Emulsion. Wrap in plastic wrap and chill for thirty minutes.
- 4. When both doughs are firm, roll each out into large, 1/8" thick rectangles. Place the cherry on top of the amaretto and begin to "roll" your dough lengthwise into a log to achieve the marbling affect.
- 5. Place marbled dough back on plastic wrap and chill for three hours.
- 6. Preheat oven to 375°F.
- 7. Slice dough into 1/4" slices, placing on cookie tray. Bake for 12 minutes. Let cool.

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8. While dough is cooling, melt chocolate chips and oil. Dip 1/3 of baked cookie into the chocolate, placing on a piece of parchment paper. Sprinkle with chopped almonds. Let the chocolate set completely.