



# Cherry dots

*Makes 96 cookies*

- 1 cup (2 sticks) butter, room temperature
- 1 cup sugar
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 2½ cups flour
- ½ teaspoon salt
- 34 whole candied cherries (red or green)
- 1 cup finely chopped walnuts

In a large mixing bowl, cream butter and sugar, then beat in milk and vanilla. Add flour and salt and blend well.

Divide dough into 2 parts. Shape each into a 12-inch log on a piece of waxed paper. Place 17 candied cherries side by side along top of each roll. Press lightly until cherries are in the center of the log. Mold the log to cover the cherries with dough.

Sprinkle ½ cup walnuts evenly over each sheet of waxed paper. Roll logs in walnuts. Wrap in the waxed paper, then place in a zipper-lock bag, and chill at least 4 hours or overnight.

Preheat oven to 350 degrees. Cut dough into ¼-inch slices. Place on ungreased cookie sheets and bake 12 to 15 minutes or until just starting to lightly brown around the edges.