

# CHRISTMAS CHERRY COOKIES

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## INGREDIENTS

1/2 cup shortening  
1/4 cup sugar  
1 egg separated  
1 tbsp orange zest  
1 1/2 tsp lemon zest  
1/2 tsp vanilla extract  
1 tbsp lemon juice  
1 cup cake flour  
3/4 cup chopped walnuts  
6 candied cherries

## DIRECTIONS

Work shortening with a spoon until fluffy and creamy. Add the sugar gradually while continuing to work with spoon until light.

Add beaten egg yolk, orange and lemon zest, vanilla, and lemon juice, and mix well. Add flour and mix well. Chill for several hours or overnight in refrigerator.

Roll in small balls 1/2 inch in diameter. Roll in slightly beaten egg white. Then roll in the walnuts. Place on greased cookie sheet and press in cut cherry on each. Bake at 350° F for 20 minutes.

