Cherry Almond Cookies

INGREDIENTS

- Cherry Almond Cookies jar mix
- 1-1/2 sticks (0.75 cup/12 Tablespoons) unsalted butter, softened
- 1 large egg
- 1 teaspoon almond extract (or vanilla extract)

INSTRUCTIONS

- Preheat oven to 375 degrees Fahrenheit.
- In large bowl, cream butter, egg, and extract until thoroughly combined.

INSTRUCTIONS CONT

- Stir in jar mix and mix well, wiping down sides and breaking up clumps.
- Use rounded Tablespoon to portion out cookies.
- Drop each cookie onto ungreased cookie sheet, leaving several inches around to allow cookies to expand in the oven.
- Bake for 9 to 11 minutes, or until edges are golden brown.
- Remove from oven and cool on cookie sheets for 2 minutes. Remove to wire racks to cool completely.

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