

CHERRY WALNUT GEORGE WASHINGTON COOKIES

Inspired by the legend of George Washington and the cherry tree, these delightful cookies combine the rich flavors of cherries and walnuts. Perfect for any patriotic or holiday celebration, these cookies are sure to be a hit with family and friends.

Ingredients

- 1 **cup** unsalted butter, softened
- $\frac{3}{4}$ **cup** granulated sugar
- $\frac{1}{2}$ **cup** packed light brown sugar
- 1 large egg
- 1 **teaspoon** vanilla extract
- 2 **cups** all-purpose flour
- $\frac{1}{2}$ **teaspoon** baking powder
- $\frac{1}{4}$ **teaspoon** salt
- 1 **cup** dried cherries, chopped
- 1 **cup** finely chopped walnuts

Directions

1. Preheat your oven to 350°F.
2. Line baking sheets with parchment paper or silicone baking mats.
3. In a large mixing bowl, cream together the softened butter, granulated sugar, and light brown sugar until light and fluffy.
4. Beat in the egg and vanilla extract until well combined.
5. In a separate bowl, whisk together the flour, baking powder, and salt.
6. Gradually add the dry ingredients to the butter mixture, mixing until just combined.
7. Fold in the chopped dried cherries and finely chopped walnuts until evenly distributed throughout the dough.
8. Roll the dough into 1-inch balls and place them on the prepared baking sheets, spacing them about 2 inches apart.
9. Gently flatten each ball with the bottom of a glass or your palm.
10. Bake in the preheated oven for 10–12 minutes, or until the edges are lightly golden.
11. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.



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These Cherry Walnut George Washington Cookies are a delightful treat that combine the buttery flavor of classic cookies with the tartness of cherries and the crunch of walnuts. Perfect for holiday celebrations or any time you want to honor America's first president, these cookies are sure to bring joy and a touch of history to your gatherings.