

Ingredients

For cookies:

18 1/2 oz package white cake mix 1/2 cup sour cream

1 egg, beaten

1/4 tsp almond extract

3 Tbsps. maraschino cherry juice

1/2 cup maraschino cherries, finely

chopped

Garnish: maraschino cherries,

quartered

For frosting:

2 1/2 cups powdered sugar

- 1/4 cup margarine, softened
- 1 Tbsp. maraschino cherry juice
- 2 to 3 Tbsps. milk

Directions

- 1. In a bowl, combine dry cake mix, sour cream, egg, extract, and cherry juice; beat well.
- 2. Fold in chopped cherries. Drop by teaspoonfuls onto ungreased baking sheets, 2 inches apart.
- 3. Bake at 350 degrees for 8 to 12 minutes, until edges are lightly golden. Cool for one minute on baking sheets; remove to wire racks to cool completely.
- 4. For frosting: combine all ingredients in a bowl; stir until smooth
- 5. Frost cooled cookies with Cherry Frosting; top with quartered cherries.

Makes 2-1/2 to 3 dozen cookies

Source: Best-Ever Cookie, Brownie & Bar Recipes (Gooseberry Patch)