



## Swedish Ruby Drop Cookies

### Ingredients

1 cup butter or margarine  
1 1/2 cups confectioner's sugar  
1 egg  
1/4 tsp. almond extract  
2 1/2 cups all-purpose flour  
maraschino cherries, halved  
chocolate candy kisses  
cinnamon candies  
decorative colored sugars

### Preparation

Beat together butter and confectioner's sugar in a large bowl with an electric mixer until creamy and well-blended. Add egg, extract and flour and mix thoroughly. Use a teaspoon to shape into little balls, dab top of each into the colored sugar of your choice, and place sugared-side up on ungreased cookie sheet. With your knuckle, make a depression in the center of each. Fill centers with cherry halves, chocolate kisses or cinnamon candies. Bake at 375 degrees F for 10 to 12 minutes, until set but not brown. Cool on rack.

Makes about 4 dozen.