

# Cherry Bon Bon

## *recipe*

### **INGREDIENTS:**

1 Cup Butter  
1 Egg Yolk  
1 Teaspoon Vanilla  
1/2 Cup Sugar  
1 Tablespoon Orange Zest  
2 1/2 Cups Flour

Mush all together, adding flour last. It is better if you handle it very little because it is very thick and dry. Take a teaspoon of dough and make teaspoons all over. Take maraschino cherries and cut in half. Then take the spoonful of dough and make a thumb print in it and put cherry in it. Bake at 375 degrees for 14-17 minutes until just slightly brown on bottom. After it cools, put frosting on top. (You can use red food coloring or cherry juice to color frosting!)

### **FROSTING:**

4 Tablespoons Butter  
2 Teaspoons Vanilla  
4 Tablespoons Whipping Cream  
2 Cups Powdered Sugar

