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CHERRY CRISPS

- 1 Cup Shortening
- 1 Cup Brown Sugar
- 3 1/2 Cups Sifted Flour
- 2 Teaspoons Baking Powder
- 1/4 Teaspoon Salt
- 1/2 Cup Water
- 2 Cups Corn Flakes, Crushed
- 1 Egg Yolk
- 1 Tablespoon Water
- Sugar
- Sliced Candied Cherries

DIRECTIONS

1. Cream shortening and sugar thoroughly.
2. Add sifted flour, baking powder and salt alternately with water.
3. Add corn flakes. Chill.
4. Roll to 1/8 inch thickness and cut with floured cutters.
5. Combine egg yolk with 1 tablespoon water.
6. Brush cookies with mixture.
7. Sprinkle with sugar and top with sliced candied cherries.
8. Bake in a 400 degree oven for 10 minutes.