

Cherry Pecan Cookies

1 cup butter softened

1 cup sifted powdered sugar

1 egg

2 ½ cups flour

¼ tsp. cream of tartar

½ cup candied cherries halved

½ cup finely chopped pecans

Cream the butter gradually adding the sugar and beat until the mixture is light and fluffy.

Add egg and beat well.

Combine flour and cream of tartar and add to the mixture and mix well. Stir in cherries and pecans.

Shape dough into ¼ inch slices.

Place on an ungreased cookie sheet and bake in a pre-heated 375 degree oven for 10-12 minutes.