



MicroDried®
Fruits & Vegetables
Powders • Fragments • Whole

white chocolate cherry shortbread

featured product

MicroDried® Whole Cherries

+1 cup unsalted butter, room temperature
+1/2 cup powdered sugar
+1 Tbsp vanilla extract
+2 cups all-purpose flour

+1/2 tsp salt
+1 cup **MicroDried® Whole Cherries**
+1/2 cup warm water
+1/2 cup white chocolate chips

- 1) Preheat oven to 325°F.
- 2) Butter an 8x8 baking dish and set aside.
- 3) Add **MicroDried® Whole Cherries** and 1/2 cup warm water to a medium bowl. Stir to coat and set aside for 5-10 minutes.
- 4) Cream butter, sugar, and vanilla together in a medium mixing bowl.
- 5) Add flour and salt. Mix until ingredients are just combined and/or starting to form large clumps.

6) Drain water from the cherries and add to mixture. Add white chocolate chips. Mix until just combined.

7) Press mixture into an even layer in prepared dish. Bake for 25-30 minutes, or until edges are lightly browned and center springs back to the touch.

8) Let cool before serving.

Store in a refrigerated airtight container for up to seven days.

