

## Spiced Cherry Bells

Sift together:

**3 c. flour**

**½ t. soda**

**½ t. salt**

**1 t. ginger**

Cream:

**1 c. butter**

**1-1/4 c. brown sugar**

### Filling

**1/3 c. brown sugar**

**1 T butter**

**3 T maraschino cherry juice**

**1-1/2 c. finely chopped  
walnuts**

Mix sugar, butter and juice; add nuts.

Creaming well, blend in **¼ c. light corn syrup, 1 egg, and 1 T cream.** Add dry ingredients. Mix. Roll out dough on floured board ¼" thick, Cut into 2-1/2" rounds, place on un-greased sheet. Put ½ t. filling in center of each; shape into bell by folding sides over, put a piece of cherry for clapper.

Bake at 350° for 12-15 minutes or until golden brown. Immediately remove to wire racks to cool.