

# Heritage Recipes

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## Bon Bon Cookies

Search Requests From Visitors to the Old Recipe Detective Blog

The Request: "I have a friend who died in 1990- when we were kids in the late 70's, we always made a cookie at Christmas at her house. The family lost the recipe. I feel sure it was one from one of those Pillsbury or other brand-related cookbooks of the 60's-70's, but I am not sure why I feel so sure of this. Anyway, I'm going to describe the recipe, and hope that maybe someone knows it. Thanks in advance; I've been looking for this since 1990 to no avail. The recipe was generally a basic shortbread variation, nothing fancy. You shaped the dough into a ball, and you put several chocolate chips inside as you shaped the ball, so that they baked in the middle. I think you then dipped the tops of the dough balls into round candy sprinkles. Then bake, that's it. Thanks in advance for any help or suggestions on other ways to search. Lucinda" Found by Colleen.

### Bon Bon Cookies

1/2 c. soft butter

3/4 c. sifted confectioners sugar

1 Tbsp. vanilla

food coloring if desired

1 1/2 cups all purpose flour

1/8 tsp. salt

Heat oven to 350. Mix butter, sugar, vanilla and food coloring (if using), thoroughly. Measure flour by dip-level-pour method or by sifting. Blend in flour and salt. If dough is dry, add 1 to 2 Tbsp. cream. Wrap a level Tablespoon of dough around filling (candied or well drained maraschino cherry, pitted date, nuts or chocolate pieces). Place 1" apart on un-greased cookie sheet. Bake 12 to 15 min. Cool. Dip tops of cookies in frosting. Makes 20-25 cookies.

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