**Christmas Layered Cookies**

**Ingredients:**

1 ½ cups butter

¾ cup sugar

2 tsp. vanilla extract

2 eggs

3 ½ cups AP flour

½ tsp salt

1 tsp. cocoa powder

¼ cup chopped pecans

¼ cup drained and chopped maraschino cherries

2 Tbsp. poppy seeds

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients

**Day 2:**

1. Fit the Kitchenaid with the paddle attachment.
2. Cream together sugar and butter.
3. Add vanilla and eggs; mix until well blended.
4. On low speed, add in flour and salt.
5. Divide the dough into 3 equal portions.
6. Line a loaf pan with plastic wrap so that some hangs over the edges.
7. Take 1/3 of the dough and mix with the poppy seeds. Press this down into the loaf pan.
8. Take another 1/3 of the dough and mix with cocoa powder and pecans. Press this down on top of the poppy seed dough.
9. Take the last 1/3 of the dough and mix with the cherries. Press this down on top of the chocolate dough.
10. Wrap and put into the cooler.

**Day 3:**

1. Preheat oven to 375º.
2. Remove the cookie log from the loaf pan.
3. Cut into ¼-½ inch slices.
4. Put them on an ungreased ½ sheet pan.
5. Bake for 8-10 minutes.
6. Enjoy.