



Chocolate Covered Cherry Cookies

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

18

Description

These chocolate cherry cookies taste as good as they sound

Ingredients

— - 1 cup white sugar - ½ cup butter - 1 egg - 1 ½ teaspoons vanilla extract - 1 ½ cups all-purpose flour - ½ cup unsweetened cocoa powder - ¼ teaspoon salt - ¼ teaspoon baking soda - ¼ teaspoon baking powder - 1 (10 ounce) jar maraschino cherries - ½ cup sweetened condensed milk - 1 cup semisweet chocolate chips

Instructions

1. Preheat the oven to 350 degrees F (180 degrees C). Beat sugar and butter together in a large bowl with an electric mixer until light and fluffy. Add egg and vanilla; beat well. Stir in flour
2. cocoa powder
3. salt
4. baking soda
5. and baking powder until smooth. Roll dough into walnut-size balls and place 2 inches apart on ungreased cookie sheets. Make an indentation with your thumb in the center of each cookie. Drain cherries and reserve juice. Place a cherry in the indentation of each cookie ball. Combine chocolate chips with condensed milk in a saucepan over low heat; stir until chocolate is melted. Stir in 4 teaspoons of cherry juice. Drizzle or spoon about 1 teaspoon of chocolate cherry mixture over each cherry to cover. Bake in the preheated for 10 minutes. Cool on the baking sheets briefly before removing to a wire rack to cool completely. Recipe Tip Add more cherry juice to the melted chocolate mixture to get a spreading consistency if needed.