



Always baked from scratch with a lot of love.

Cherry Chocolate Chip Cookies

By Bobi Brouse Bertling



I couldn't decide this year on which cookie I wanted to make for Valentine's Day so I made two. Both with a touch of pink and both with cherries – but this one has something extra, chocolate. (For the other cookie see Cherry Mexican Wedding Cakes). Chocolate and cherries have always been a classic combination and neither is too overpowering in this cookie. Enjoy.

Ingredients

- 1 cup unsalted butter, softened
- 1 tsp. almond extract
- 2 eggs, room temperature
- 2¼ cups flour
- 1 cup powdered sugar
- 1 tsp. salt
- ¾ tsp. baking soda
- ½ tsp. baking powder
- 2-3 TBSP maraschino cherry juice
- ½ cup maraschino cherries, chopped
- 1-cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees. Line cookie sheets with parchment paper. In a large mixing bowl beat butter until smooth and creamy. Add almond extract and eggs. Beat until smooth. Sift together flour,



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powdered sugar, salt, baking soda, baking powder. Add to butter mixture. Once blended add cherry juice, chopped cherries and chocolate chips.

Roll into one-inch balls and place on cookie sheet. Bake for 12-14 minutes. Allow to cool for 5 minutes before removing cookies to cooling racks.

Makes about 3 dozen cookies.