

Halle Recipes

Chocolate Covered Cherry Cookies

by Susan Heyborne

Ingredients

- 1/2 cups all-purpose flour
- 1/4 c unsweetened cocoa pdr.
- 1/4 t salt
- 1/4 t baking pdr.
- 1/4 t baking soda
- 1/4 c butter or margarine softened
- 1 c sugar
- 1 egg
- 1 1/2 teaspoons vanilla
- 1 - 10 oz jar marachino Cherries (about 48)
- 1 6oz pkg semi sweet chocolate pieces
- 1/4 Eagle Brand Sweetened condensed milk

Method

1. In a large bowl stir together flour, cocoa pdr., salt, baking pdr. and baking soda.
2. In mixer bowl beat together butter and sugar on low speed till fluffy. Add egg & vanilla.
3. Add dry ingredients. Shape into 1" balls place on ungreased cookie sheet. Press down center with thumb.

4. Drain cherries - reserving juice. Place cherry in center. Combine chocolate pieces + sweetened condensed milk until chocolate melts. Stir in 4 teaspoons of cherry juice.
5. Spoon over cherry. Bake 350° about 10 minutes

Notes

"the people who give you their food give you their heart"

Sent in by heysydneyk@gmail.com.