

Chocolate-Covered Cherry Cookies

Why this recipe works: These cookies are perfect addition to any holiday cookie tray. We were careful not to over bake them; they were soft when they came out of the oven and remain chewy as they cooled. We also found that cocoa lent our recipe rich chocolate flavor.

Makes about 30 cookies

1½ cups all-purpose flour

½ cup dutch processed cocoa

¼ teaspoon baking powder

¼ baking soda

¼ salt

½ cup unsalted butter, softened

1 cup sugar

1 large egg

1 ½ teaspoons vanilla extract

1 cup (6 oz.) semisweet chocolate chips

½ cup sweetened condensed milk

2 (12-oz) jars maraschino cherries, stemmed and 2 tablespoons juice reserved.

Adjust oven racks to upper-middle and lower middle positions and heat oven to 350 degrees. Line two baking sheets with parchment paper.

Whisk flour, cocoa, baking powder, baking soda, and salt together in bowl. Using stand mixer fitted with paddle, beat butter and sugar on medium-high speed until light and fluffy, about two minutes. Beat in egg and vanilla until incorporated. Reduce speed to low, slowly add flour mixture, and mix until dough forms, about 1 minute.

Heat chocolate chips and condensed milk in saucepan over low heat until chips are melted, about 5 minutes (mixture should have consistency of mayonnaise). Take off heat, stir in reserved cherry juice. Cover and keep warm.

Working with 2 Tablespoons of dough at a time, roll into balls and space them 2 inches apart on prepared sheets. Using thumb, make indentation in center of each ball. Place 1 cherry in center of each cookie, then top with 1 teaspoon warm chocolate mixture. Bake until cookies are just set, 10 to 12 minutes, switching and rotating sheets halfway through baking. Let cookies cool on sheets for 5 minutes, then transfer to wire rack. Repeat with remaining dough. Let cookies cool completely before serving, about 45 minutes.