



# Fudge Covered Cherry Chocolate Cookies

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## Info:

Makes 2 Dozen

175 Calories per Serving (Cookie)

## Ingredients:



- ❖ 1 ½ Cups Flour
- ❖ ½ Cup Cocoa
- ❖ ¼ tsp Salt
- ❖ ¼ tsp Baking Powder
- ❖ ¼ tsp Baking Soda
- ❖ ½ Cup Butter
- ❖ 1 Cup Sugar
- ❖ 1 ½ tsp Vanilla
- ❖ 1 Egg
- ❖ 10oz Jar Maraschino Cherries
- ❖ 6oz Package Semisweet Chocolate Morsels
- ❖ ½ Cup Sweetened Condensed Milk

## Preparation:



1. Preheat oven to 350°
2. In a large bowl combine flour, cocoa, salt, baking powder and baking soda
3. Beat together butter and sugar until fluffy
4. Add egg and vanilla, beat well
5. Add dry ingredients, beat until mixed well
6. Shape dough into 1 inch balls, place on ungreased baking sheet
7. Push 1 cherry into the middle of each dough ball, about halfway down
8. Bake for 10 minutes
9. Meanwhile in a small pot combine the chocolate morsels and milk
10. Heat on low until chocolate is melted then stir in 4 tsp of the cherry juice
11. Spoon or drizzle 1 tsp of the fudge topping over each cherry until completely covered
12. Serve hot or room temperature