



Chocolate Cherry Cookies

Description

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These chocolate cherry cookies are the perfect Valentine’s Day treat! My friend Angela shared this recipe with me. She has been making these cookies for 22 years and they are a family favorite. The cookie is moist and cake like and covered with a decadent fudge frosting. Upon biting into the cookie you are greeted with a sweet maraschino cherry topped with marshmallow.

I have to be honest, I’m not a huge fan of chocolate cake even though I love chocolate. However, I found myself eating way too many of these cookies. I left the frosting off of a few because my daughter liked them without it. However, the consensus was to keep the frosting. I also omitted the walnuts because my family doesn’t like nuts in things, but Angela always makes them with the walnuts.

Itâ€™s your own personal preference.

My grandmother used to love chocolate cherry cordials. These cookies remind me of her and will definitely be a keeper in my recipe box. When Angela first shared the recipe with me I thought they looked a little complicated and time-consuming, but they are really quite easy and didnâ€™t take much time at all. Thanks for sharing this cookie filled with chocolatey cherry goodness Angela!

Chocolate Cherry Cookies

Author: Angela Carter

Ingredients

- Cookie:
- 3/4 cups sugar
- 1/4 cup firmly packed brown sugar
- 1/2 cup margarine or butter, softened
- 1/2 tsp almond extract
- 1 egg
- 1 3/4 cups all purpose flour
- 1/2 cup unsweetened cocoa
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup milk
- 1/2 cup chopped walnuts
- 18 to 20 large marshmallows, halved
- 18-20 maraschino cherries, halved, drained
- Frosting:
- 3 cups powdered sugar
- 3 T butter
- 1/2 tsp. vanilla
- 3 oz. semi-sweet chocolate, melted
- 5 to 6 T. water

Instructions

1. Heat oven to 375 degrees.
2. In large bowl, combine sugar, brown sugar, 1/2 cup butter, almond extract and egg and blend well.
3. Lightly spoon flour into measuring cup; level off. In small bowl, combine flour, cocoa, baking soda and salt; blend well.
4. Add flour to sugar mixture alternately with milk, mixing well after each addition. Stir in Walnuts.
5. Drop by rounded Tablespoons 2 inches apart into ungreased cookie sheets. Firmly press cherry half, cut side down, into top of each cookie.
6. Bake at 375 for 6-8 minutes.
7. Firmly press marshmallow half, cut side down, over cherry on top of each hot cookie.
8. Bake an additional 2 minutes or until marshmallows are puffed.
9. Let cool 1 minute; remove from cookie sheets. cool completely.

10. In small bowl, combine all frosting ingredients, adding enough water for desired spreading consistency. Blend until smooth.
11. Frost top of each cookie with about 2 teaspoonfuls frosting covering marshmallow completely.
12. If frosting becomes too thick to spread easily, stir in a few more drops of water. Also, make sure all of the marshmallow is covered completely with frosting unless they are going to be eaten immediately otherwise the marshmallow will get dried out.

Linking to: [Tidy Mom](#), [Link Party Palooza](#)

buttercream Bakehouse



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