

Chewy Chocolate-Cherry Cookies



1 cup all-purpose flour
1/3 cup unsweetened cocoa
1/2 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt
1 cup sugar

1/3 cup butter, softened
1 tsp vanilla extract
1 large egg
2/3 cup dried cherries
1/4 cup semisweet mini chocolate chips
cooking spray

1. Preheat oven to 350 degrees.
2. Sift flour, then lightly fill measuring cup and level off. Combine flour, cocoa, baking powder, baking soda, and salt (stir).
3. In a large bowl, place sugar and butter in bowl and beat using a mixer on high until well combined. Then add vanilla and egg and beat. Place the mixer on a low speed and slowly add the flour mixture to the bowl; beat just until well combined.

Then, fold in dried cherries and mini chocolate chips.

4. Spray a cookie tray with cooking spray. Then drop a tablespoon-ful of batter on to the cookie sheet. Bake for 12 minutes at 350 degrees (or just until set). Remove the cookies from the oven and allow to cool on the cookie sheet for 5 minutes. Then remove the cookies from the pan and allow to cool on a wire rack.