

CHOC. CHERRY COOKIE 2 of 2

From the kitchen of Mary C. Plona

Category: COOKIES

Preparation time: 20 min

Servings: 3 doz

Instructions

Drain cherries & reserve juice. Stir together flour, cocoa, baking soda, baking powder & salt. In mixer beat butter till softened. Add sugar & beat butter till softened. Add sugar & beat well. Add flour mixture & beat till well mixed. Shape dough into 1" balls. Place about 2" apart on ungreased cookie sheet. Press down center of each with thumb. Place a cherry in each center.

FROSTING: In small saucepan combine chocolate & sweetened condensed milk. Cook & stir over low heat till chocolate is melted. Stir in 4 tsps reserved cherry juice. Spoon 1 tsp frosting over each cherry, spreading to cover cherry. (Frosting may be thinned with additional cherry juice if necessary) Bake in a 350 F oven about 10 min or until done. Remove & cool. Makes about 36 to 40 cookies.

