

Choco Fever Dream

Chocolate Cherry Cookies – The Best Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup dried cherries, roughly chopped

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream together the butter, brown sugar, and granulated sugar until light and fluffy.
3. Add the eggs one at a time, beating well after each, then stir in the vanilla.
4. Sift together flour, cocoa powder, baking soda, and salt; gradually blend into the wet mixture.
5. Fold in the chopped dried cherries gently, being careful not to over-mix.
6. Drop rounded tablespoons of dough onto the prepared sheets, spacing 2 inches apart. Bake for 10-12 minutes, until the edges are set but the centers still look soft.
7. Allow the cookies to rest on the sheet for 3 minutes before transferring to a wire rack to cool completely.

Nutrition per serving

210 kcal	3 g	28 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, refrigerate for 15 minutes before scooping.
- For extra chewiness, add a tablespoon of corn syrup to the wet ingredients.
- You can drizzle melted dark chocolate over cooled cookies for an elegant finish.