



## [Cherry Cordial Cookies Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 40 minutes

Cook time: 10 minutes

Ingredients Cookie:

- 1/2 cup Semi-Sweet Chocolate Chips
- 1/2 cup Brown Sugar, packed
- 1/4 cup Butter, softened
- 1 Large Egg
- 1 cup Flour
- 1 Jar (16oz) Maraschino Cherries

Ingredients Frosting:

- 1 cup Semi-Sweet Chocolate Chips
- 2 tsp Vegetable Oil
- 3 TBSP Maraschino Cherry Liquid
- 1 cup Chopped Almonds
- 2 TBSP Decorator Sugar

Directions:

- Directions to make cookies:
- Preheat oven to 350°.
- In a small pot over low heat, melt 1/2 cup semi-sweet chocolate chips, until smooth.
- In a large mixing bowl, combine brown sugar and butter; beat until fluffy.
- Add egg and the melted chocolate chips; mix well.
- Add flour and baking powder; mix well.
- Transfer dough to another bowl, cover and refrigerate for 15-30 minutes for easier handling.
- Drain your maraschino cherries well, and keep the juice! You will need the juice for the

frosting.

- Remove dough from the refrigerator. Remove a teaspoon of dough into your hand. Put a small hollow into the center of the dough. Place a maraschino cherry into the center, and then cover the cherry with the rest of the dough.
- Roll the dough with the cherry inside into a round ball.
- Place your cookie dough on an ungreased cookie sheet 1 inch apart.
- Bake at 350° for 10-14 minutes, or until set.
- Remove cookies from your cookie sheet to a wire rack; allow to cool completely.
- Directions to make frosting:
  - In a double boiler, melt 1 cup chocolate chips and vegetable oil together; stir until smooth.
  - Remove from heat, and add 3 tablespoons of maraschino cherry juice; stir well.
  - Dip your cooled cookies into the chocolate frosting in the pot to frost.
  - Immediately dip the frosted cookie into your chopped almonds and/or decorator sugar.
  - Place cookies on wired racks; allow frosting to harden.
  - Store in air tight tin for up to 5 days.

Makes 36 Cherry Cordial Cookies