



[Chocolate Sundae Cookies Recipe](#)

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

Prep Time: 25 minutes

Cook time: 15 minutes

Ingredients:

- 2/3 cup Brown Sugar (packed)
- 1/2 cup Shortening
- 1 Egg
- 2 squares Unsweetened Chocolate, melted
- 1/4 cup Maraschino Cherry Juice
- 1/4 cup Maraschino Cherries, snipped
- 1/2 cup Walnuts, chopped
- 2 TBSP Milk
- 1 1/2 cups Flour
- 1/2 tsp Baking Soda
- 1/2 tsp Salt
- 2 dozen Large Marshmallows, halved

Drizzle Ingredients:

- 11 oz Milk Chocolate Chips
- 2 TBSP Shortening

Directions:

- Preheat Oven to 350°
- Line cookie sheets with parchment paper.
- In a medium bowl sift together flour, baking soda and salt. Set aside.
- Beat together brown sugar and shortening with a mixer until well blended.
- Add eggs; beat well.
- Add maraschino cherry juice, milk and melted unsweetened chocolate squares.
- Slowly add your flour mixture to the brown sugar mixture in the mixing bowl; mix until combined.
- Remove batter from mixer, and stir in with a spoon your snipped cherries and chopped walnuts.
- By heaping teaspoonfuls drop your cookie batter onto your parchment lined cookie sheet.

- Bake in your preheated 350° oven for 13-15 minutes.
- As soon as your baked cookie comes out of the oven, place a marshmallow half onto of the freshly baked cookie and press the marshmallow down slightly to ensure it sticks to the cookie below.
- Bake and top all cookies.
- Using a double boiler, melt your milk chocolate chips with your shortening.
- Drizzle the melted chocolate over the tops of the marshmallows and cookie.
- Let drizzled cookies dry on a wire rack.
- Store cookies in an air tight container.

Makes 48 Chocolate Sundae Cookies