Cherry Cordial Cookies Recipe

[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
• 1/4 tsp Baking Powder
• 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