



Long Livo

Chocolate Cherry Cookies – The Best Recipe

20 min
Prep time

24
Servings

12 min
Cook time

Easy
Difficulty

32 min
Total time
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
Calories

3 g
Protein

28 g
Carbs

11 g
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.