

Triple Chocolate Cherry Cookies

Ingredients:

- $\frac{3}{4}$ cup candied cherries
- 4 tablespoons cherry liqueur
- 2 ounces unsweetened chocolate
- 1 $\frac{1}{4}$ cups all-purpose
- $\frac{1}{4}$ cup Dutch-processed cocoa powder
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup unsalted butter (1 stick) softened
- $\frac{1}{2}$ cup packed light brown sugar
- $\frac{1}{4}$ cup granulated sugar spooned and leveled
- 1 large egg
- 1 tsp vanilla extract
- $\frac{1}{4}$ cup dark chocolate chips (60% cacao)



For the Drizzle (optional)

- 2 ounces dark chocolate 60% cacao

Directions:

Soak, Melt, and Whisk Ingredients

Soak Cherries: Halve candied cherries and place in a small bowl with cherry liqueur. Cover tightly and allow to soak for at least 30 minutes.

Melt Chocolate: In a double boiler or heatproof bowl set over a saucepan of simmering water (or in the microwave in short intervals), melt the unsweetened chocolate until smooth. Once melted, remove the bowl from the saucepan and let it cool slightly at room temperature, stirring occasionally, while you prepare the other ingredients. You want it to be lukewarm, no longer hot to the touch but still liquid.

Whisk Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, Dutch-processed cocoa powder, baking soda, and salt. Using Dutch-processed cocoa will contribute to a richer, less acidic chocolate flavor and a darker color.

Make, Scoop, and Chill Cookie Dough

Cream Butter and Sugars: In the bowl of a stand mixer fitted with a paddle attachment (or large mixing bowl if using a hand mixer), cream together the softened butter, light brown sugar, and granulated sugar on medium speed for 2-3 minutes, or until the color lightens and the texture becomes light and fluffy. Be sure to stop the mixer halfway through and scrape down the sides and bottom of the bowl to ensure even incorporation.

Beat in Eggs and Vanilla: Beat in the egg and vanilla on low speed, mixing until just combined. Avoid overmixing.

Incorporate Melted Chocolate: Gradually beat in the slightly cooled melted unsweetened chocolate on low speed until well combined.

Combine Wet and Dry Ingredients: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix.

Add Chocolate Chips and Cherries: Use a spatula to gently fold in the prepared candied cherries and dark chocolate chips until evenly distributed throughout the dough.

Chill Dough: For the best shape retention and even chilling, use a #30 cookie scoop (approximately 2 tablespoons, filling it to level or a barely rounded top) to scoop the cookie dough onto a parchment-lined baking sheet, cover tightly with plastic wrap, and refrigerate for at least 2 hours or up to 24 hours. This chilling time is crucial for preventing the cookies from spreading too much and helps develop a better flavor.

Bake and Cool Cookies

Preheat Oven and Prepare Baking Sheets: Preheat your oven to 350°F (175°C). Allow at least 15-20 minutes for the oven to reach the correct temperature. Position oven racks in the middle of the oven. Line 2 baking sheets with parchment paper.

Arrange Dough on Sheet Pans: Arrange chilled dough portions on the prepared baking sheets, about 2 inches apart.

Bake: Bake for 10-12 minutes, or until the edges of the cookies are set and the centers still look slightly soft. If baking 2 sheets at once, place one baking sheet on each of the middle racks to allow for air circulation.

Rotate and Switch Racks: Halfway through the baking time (around 5-6 minutes), carefully remove the baking sheets from the oven. Rotate each sheet pan 180 degrees and switch their positions between the upper and lower middle racks. Return the baking sheets to the oven and continue baking for the remaining time.

Cool the Cookies: Let the cookies cool on the baking sheets for 5 minutes before carefully transferring them to a wire rack to cool completely, about 20-30 minutes. This initial cooling on the sheet allows the delicate, warm cookies to set slightly and prevents them from breaking during transfer. Avoid placing the wire racks or baking sheets on top of your oven/range to cool, as residual warmth can prevent proper cooling.

Drizzle Cookies with Dark Chocolate

Drizzle with Chocolate (Optional): Once the cookies are completely cool, melt the chopped dark chocolate for the drizzle using the same method as in step 2. Drizzle the melted chocolate over the cookies using a spoon or a piping bag (snipping the corner of a plastic zipper bag works just like a piping bag if you don't have one).

Cool the Drizzle: The dark chocolate drizzle will take approximately 30 minutes to a few hours to fully set at room temperature, depending on the warmth of your kitchen. If you'd like to speed up the process, place the drizzled cookies in the refrigerator, where the chocolate should set within 15-30 minutes. Gently touch an inconspicuous area of the drizzle to check if it's firm before storing or stacking the cookies.

A recipe of Candice Bell from [The Hungry Pinner](#).