

Dark Chocolate Cherry Almond Cookies

A recipe from Shellie Croft



One of the many facets of living my dream life is cooking wonderful meals for my family. It's another way I share my love, and now I am sharing that love with you – enjoy!

METHOD

In a large mixing bowl, beat butter on medium to high speed for 30 seconds. Add sugars, baking soda and salt.

Beat until combined, occasionally scraping sides of bowl. Beat in eggs and vanilla and almond extract until smooth.

Beat in as much of the flour as you can with the mixer, then the rest with a sturdy wooden spoon.

Sprinkle and stir in cherries and chocolate until well incorporated. Scoop out heaping, rounded tablespoons full and space 2" apart on an ungreased cookie sheet.

Bake for 10 to 12 minutes, until edges are golden brown.

Let cool on cookie sheet for about a minute, then transfer to wire rack.



INGREDIENTS

- 1 C softened, unsalted butter
- 1 1/3 C sugar
- 2/3 C packed brown sugar
- 1 t baking soda
- ¼ t salt
- 2 eggs
- 1 ½ t vanilla
- ½ t almond extract
- 3 C AP flour
- 2 C dried cherries
- 1 ½ C chopped, unsalted, not roasted almonds
- 2 ½ C dark chocolate pieces

If you can get farm-fresh eggs ... they greatly enhance this recipe.



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