



# Tart Cherry Recipe Card

## ***Maraschino Thumbprint Cookies***

These rich chocolate cookies are pretty as well as delicious.

- 2 (10-ounce) jars maraschino cherries
- 1/2 cup butter or margarine, softened
- 1 cup granulated sugar
- 1 egg
- 1-1/2 teaspoons vanilla extract
- 1-1/2 cups all-purpose flour
- 1/2 cup unsweetened cocoa
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 cup semisweet chocolate chips
- 2 tablespoons milk

Drain maraschino cherries, reserving 1 teaspoon juice. Put butter and sugar in medium bowl. Beat with an electric mixer on medium speed 3 to 4 minutes, or until well blended. Add egg and vanilla; mix well. Combine flour, cocoa, salt and baking powder; add flour mixture to butter mixture. Beat until well mixed.

Put chocolate chips and milk in a small saucepan. Heat, stirring constantly, over low heat until chocolate melts. Stir in reserved maraschino cherry juice. Let cool slightly.

Shape dough into 1-inch balls. Place on an ungreased baking pan. Push in center with your thumb; spoon 1 teaspoon chocolate mixture into each thumbprint and top with a cherry.

Bake in a preheated 350-degree oven 10 to 12 minutes, or until cookies are firm. Remove to wire racks. Let cool completely. Store in an airtight container.

Makes about 3 dozen.

[www.TraverseBayFarms.com](http://www.TraverseBayFarms.com) and [www.FruitAdvantage.com](http://www.FruitAdvantage.com)

Start your own cherry recipe collection today. Simply three-hole punch this recipe sheet and add to a 3-ring binder.