Double Chocolate Cherry Cookie

By: Zoe, Elane, Anita, and Lilly

Yield: 2 dozen cookies

Ingredients:

1 ½ cups all-purpose flour
½ cup cocoa powder
½ teaspoon baking soda
½ teaspoon kosher salt
¾ cup (1 ½ sticks) unsalted butter, softened
1 cup brown sugar, packed
½ cup sugar
1 tablespoon pure vanilla extract
1 large egg
1 egg yolk
1 cup semisweet chocolate chips OR dark chocolate chunks
¾ cup dried cherries

Steps

Step 1: Preheat oven to 325℉. Line two baking sheet pans with parchment paper.

Step 2: In the bowl of an electric mixer, start creaming the butter and both sugars together until they are light and fluffy (about 5 minutes).

Step 3: In another medium-sized bowl sift together flour, cocoa powder, baking soda, and salt.

Step 4: Once the butter and sugars are creamed, scrape down the sides of the bowl with a spatula. Add the egg, egg yolk, and vanilla then beat until everything is well incorporated.

Step 5: With the mixer off, slowly add half of the flour mixture and carefully stir everything together until the mixture is combined. Use the spatula to scrape down the sides of the bowl. Add the remaining flour and repeat.

Step 6: Stir in chocolate chips and cherries by hand using a spatula.

Step 7: Drop cookie dough, using a small scooper, onto baking sheet pan. Cookies should be about 1 ½ inches apart.

Step 8: Bake for 15 minutes or until cookies look done (they are matte, not shiny, on top).

Step 9: Cool on sheet pans for a few minutes before transferring them to wire racks to cool completely.