

Chocolate Cherry DELIGHTS

Ingredients:

Cookies:

1½ cups all-purpose flour
½ tsp baking soda
½ tsp salt
¾ cup packed brown sugar
½ cup butter, softened
1 egg (or egg replacer)
¼ cup maraschino cherry juice
¼ cup chopped maraschino cherries
2 tablespoons milk
2 oz unsweetened chocolate, melted
15 large marshmallows cut in half

Icing:

2 oz unsweetened chocolate
⅓ cup milk
¼ cup butter
⅛ tsp salt
1 tsp vanilla
2-2½ cups powdered sugar

Directions:

1. Preheat oven to 350°
2. In a medium bowl, whisk together all dry ingredients: flour, baking soda and salt.
3. In a large bowl, cream together brown sugar and butter then add egg or egg replacer.
4. Add half of the dry ingredients along with maraschino cherry juice, 2 Tbsp milk and 2 oz melted unsweetened chocolate. Stir in the remaining dry ingredients.
5. Fold in chopped maraschino cherries.
6. Using a cookie scoop or spoon drop dough onto baking sheet.
7. Bake for 12 to 15 minutes until cookies appear dry on top.
8. As soon as cookies are removed from oven, place marshmallow halves, cut side down, on the hot cookies. Allow cookies to cool.
9. Prepare the icing: In a double boiler, or in a pot over very low heat, cook the ⅓ cup milk, ¼ cup butter, 2oz unsweetened chocolate and ⅛ tsp salt. Stir until melted and thick. Remove from heat and mix in 1 tsp vanilla. Sift powdered sugar into the chocolate mixture ½ cup at a time and whisk in. Continue adding powdered sugar until the icing is a spreadable consistency.
10. Using a spoon, pour icing over the top of each cookie. Allow icing to set.
11. ENJOY!