

Black Forest Crinkle Cookies



These cookies are a MUST on every cookie tray
Recipe from: Cuisine at Home Holiday Cookies

Makes 2 dozen 3" cookies

3/4c all~purpose flour	1/4t salt	1 egg	1/3c semisweet chocolate chips
3/4c sugar	1/4c butter, melted	1t instant coffee granules, mixed with 2T hot water	1/3c dried tart cherries
3/4t baking powder	1/3c unsweetened cocoa powder	1/2t vanilla	3/4c powdered sugar

Preheat oven to 350. Line two baking sheets with parchment paper. Sift flour, sugar, baking powder and salt together in bowl. Set aside.

Whisk melted butter and cocoa together until smooth. Whisk in egg, coffee mixture and vanilla, fully blending each before adding the next. Stir flour mixture into cocoa until just combined.

Fold chocolate chips and cherries into dough until evenly distributed. Shape into generous 1" balls.

Roll balls in powdered sugar two times then arrange on baking sheets 2" apart. Bake 12~14 minutes or until cookies are cracked yet still soft. Do not over bake. Let cookies cool on pans for 5 minutes then transfer to wire rack to cool completely.

Prepare Ahead Tip

Bake cookies and cool completely. Store in single layers, divided by waxed paper in container with tight fitting lid. Wrap completely with plastic wrap. Freeze up to 2 months.

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