

## *Idiot's Kitchen Recipe – Double Dark Chocolate Cherry Cookies*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Martha Stewart



Ingredients:

1  $\frac{3}{4}$  cups flour  
1  $\frac{1}{4}$  cups unsweetened cocoa powder  
2 teaspoons baking soda  
 $\frac{1}{4}$  teaspoon salt  
2  $\frac{1}{2}$  sticks (1 $\frac{1}{4}$  cups) unsalted butter, softened at room temperature  
1  $\frac{1}{4}$  cups sugar  
 $\frac{3}{4}$  cup dark brown sugar, firmly packed  
2 eggs  
 $\frac{1}{4}$  teaspoon real vanilla extract  
10 ounces bittersweet chocolate chips – Ghirardelli preferred  
1  $\frac{1}{2}$  cups (9 ounces) dried cherries

In a large bowl, sift together 1 $\frac{3}{4}$  cups flour, 1 $\frac{1}{4}$  cup cocoa powder, 2 teaspoons baking soda, and  $\frac{1}{4}$  teaspoon salt. Set aside.

In the bowl of an electric mixer, combine 2 $\frac{1}{2}$  sticks softened unsalted butter, 1  $\frac{1}{4}$  cups sugar, and  $\frac{3}{4}$  cup dark brown sugar (firmly packed to get an accurate measurement). Mix (or cream) at medium high speed until light and fluffy. Add 2 eggs and  $\frac{1}{4}$  teaspoon vanilla. Mix until thoroughly combined.

With the mixer on the lowest speed, slowly add the cocoa/flour mixture and mix only until combined. Do not over-mix. Add 10 ounces of bittersweet chocolate chips and 1 $\frac{1}{2}$  cups dried cherries. Mix on low speed just until combined into the batter.

**The batter will be thick and sticky. Chill for 20 minutes for easier handling.**

**Preheat the oven to 350 degrees.** Roll the dough into balls about the size of ping pong balls and place on parchment lined baking sheets. Leave at least 2 inches around the dough balls for expansion. Bake at 350 degrees for 10 minutes or until puffed and slightly cracked on top.

Cool for a few minutes on the baking pans to set the shape and then move to a wire rack to finish cooling. Makes 5 dozen cookies.