

Decadent Chocolate Cherry Cookies: A Sweet and Fruity Delight

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OVEN
350°F

TIME
2-3 min

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INGREDIENTS

1/2 cup (1 stick) unsalted butter, softened
1/2 cup granulated sugar
1/2 cup packed light brown sugar
1 large egg
1 teaspoon vanilla extract
1/4 cup unsweetened cocoa powder (Dutch-processed recommended for darker color and milder flavor)
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup semi-sweet chocolate chips (or dark chocolate)
1 cup dried cherries, chopped if large

DIRECTIONS

1. Let's get these chocolatey, fruity wonders baking!
2. Prepare : Oven & Pan: Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper.
3. Cream : Butter & Sugars: In a large mixing bowl, using an electric mixer, cream together the softened butter, granulated sugar, and packed light brown sugar until light and fluffy, about 2-3 minutes. Scrape down the sides of the bowl as needed.
4. Add : Egg & Vanilla: Beat in the egg and vanilla extract until well combined.
5. Combine : Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, unsweetened cocoa powder, baking soda, and salt.
6. Combine : Wet and Dry: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix the dough.
7. Fold in : Chocolate Chips & Cherries: Gently fold in the semi-sweet chocolate chips and chopped dried cherries until evenly distributed throughout the dough.
8. Chill : Dough (Recommended): Cover the cookie dough bowl with plastic wrap and refrigerate for at least 30 minutes. Chilling helps prevent the cookies from spreading too much and intensifies the flavor. You can chill for up to 24 hours.
9. Scoop & : Bake: When ready to bake, scoop out cookie dough using a 1.5 to 2-tablespoon cookie scoop. Place the cookie dough balls about 2 inches apart on the prepared baking sheets.

10. Bake: Bake for 9-12 minutes, or until the edges are set and slightly crinkled, but the centers still look soft and fudgy. Do not overbake! They will continue to set as they cool.
11. Cool: Let the cookies cool on the baking sheets for 5-10 minutes (they are delicate when hot) before carefully transferring them to a wire rack to cool completely.

SWAPS & NOTES

of chocolate provide a perfect contrast to the bright, sweet, and tart flavors of cherries.

This combination creates a complex and balanced taste experience that appeals to a wide range of palates.

In cookie form, this classic duo comes alive in a portable and satisfying way.

Chocolate cherry cookies leverage the rich cocoa base to highlight the fruit, offering bursts of chewiness and intense fruity flavor.

TIPS FOR SUCCESS

Room Temperature Butter & Egg: Ensures smooth creaming and a uniform dough.

Don't Overmix: Overmixing after adding flour develops gluten, which can make the cookies tough.

Mix only until the flour streaks disappear.

Do NOT Overbake: For fudgy, chewy cookies, pull them from the oven when they still look slightly underdone in the center.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/decadent-chocolate-cherry-cookies-a-sweet-and-fruity-delight/>