

## Cherry Chocolate Chip Cookies with Maraschino Magic

Maraschino Cherry Chocolate Delight Cookies



OVEN  
**350°F**

TIME  
**3 min**

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### INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 cup maraschino cherries, drained and chopped
- $\frac{1}{2}$  cups chocolate chips

### DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper.
- 2. Cream the Butter and Sugars:** In a large mixing bowl, cream together softened butter, granulated sugar, and brown sugar until light and fluffy (about 2-3 minutes).
- 3. Add Eggs and Vanilla:** Beat in eggs one at a time, mixing well after each addition. Stir in vanilla extract.
- 4. Mix Dry Ingredients:** In a separate bowl, whisk together flour, baking soda, and salt.
- 5. Combine Wet and Dry:** Gradually add the dry ingredients to the wet mixture. Stir until just combined - avoid overmixing.
- 6. Fold in Cherries and Chocolate:** Gently fold in chopped maraschino cherries and chocolate chips until evenly distributed.
- 7. Scoop and Space:** Drop spoonfuls of dough onto prepared baking sheets, spacing about 2 inches apart.
- 8. Bake:** Bake for 10-12 minutes, until edges are just turning golden brown.
- 9. Cool:** Let cookies rest on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

### SWAPS & NOTES

**Maraschino Cherries:** Be sure to drain them well and pat dry. Excess moisture can alter the dough texture.

**Chocolate Chips:** Semi-sweet is classic, but dark chocolate creates a deeper, richer flavor.

Milk chocolate will make them sweeter.

