

## Soft Cherry Garcia Cookies That Taste Like a Bakery-Style Dessert

1 1/2 cups unsalted butter, softened



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 1 1/2 cups unsalted butter, softened
- 1 cup white sugar
- 1 large egg
- 1 teaspoon pure almond extract
- 3 cups all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 1 bag semi-sweet chocolate chips, about 12 ounces
- 1 jar maraschino cherries, drained and quartered, about 10 ounces

### DIRECTIONS

1. Preheat your oven to 350°F and line a baking sheet with parchment paper.
2. In a large bowl, cream together the softened butter, sugar, egg, and almond extract with a hand mixer until light and fluffy.
3. Add the flour, salt, and baking soda, mixing just until combined.
4. Fold in the chocolate chips and drained, quartered maraschino cherries gently so they're evenly distributed.
5. Chill the dough in the refrigerator for about 30 minutes.
6. Roll the chilled dough into 2-inch balls and place them on the prepared baking sheet, leaving space between each one.
7. Bake for 12 to 14 minutes, or until the cookies are lightly browned around the edges.
8. Let them cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

### SWAPS & NOTES

Be sure to drain the maraschino cherries really well before adding them to the dough.

Too much extra liquid can affect the texture of the cookies and make the dough too wet.

Patting the cherry pieces dry with paper towels is a smart extra step.

If you prefer a more classic flavor profile, you can swap the almond extract for vanilla extract, but almond really gives these cookies their signature flavor.

## TIPS FOR SUCCESS

This is easily the most important tip in the whole recipe.

Maraschino cherries carry a lot of syrup, and if too much gets into the dough, your cookies can spread unevenly or become too soft.

After draining, blot them with paper towels before folding them in.

Chilling the dough helps a lot here too.

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

Original recipe: <https://chefmaniac.com/soft-cherry-garcia-cookies-that-taste-like-a-bakery-style-dessert/>