



Cherry Almond Cookies

Serves: 9 Prep Time: 20 min Cook Time: 12 min

Ingredients

½ - 6 oz jar maraschino cherries*, diced small and patted dry (340g)

¼ cups unsalted butter, melted (113g)

¾ cups granulated sugar (150g)

⅓ cups brown sugar (50g)

½ large egg

½ tsp pure almond extract

1 tsp maraschino cherry juice

½ tsp vinegar**

¼ tsp baking soda

¼ tsp kosher salt

⅞ cups all-purpose flour (220g)

Steps

- 1 Remove the maraschino cherries* from their juice (remove the stems if they have them) and place on a layer or two of paper towels. Then slice each cherry in half and then each half into 6 pieces (giving you 12 small pieces per cherry). Move the sliced cherries onto another paper towel. Once all the cherries are in small pieces, blot them dry with another paper towel and set aside.
- 2 Preheat oven to 350°F and prepare two sheet pans with parchment paper or a silicone baking mat and set aside.
- 3 In a medium to large bowl, melt the butter (½ cup/113g). Add both sugars (¾ cup/150g granulated and ⅓ cup/50g brown) and whisk until fully incorporated.
- 4 Add the egg (1 large), almond extract (1 teaspoon), cherry juice (2 teaspoons) and vinegar*(1 teaspoon). Whisk until the mixture is combined and smooth.
- 5 Sprinkle the baking soda (½ teaspoon) and kosher salt (½ teaspoon) over the mixture and stir well. Then add the flour (1 ¾ cups/220g) and stir until just a little bit of flour remain. Fold in the chopped and dried maraschino cherries.
- 6 Use about 2 tablespoons of dough per cookie (I like using a size 30 scoop) and place the dough onto the prepared baking sheets, spacing them about 2 inches apart. You should get about 18 cookies.
- 7 Bake the cookies for 10-12 minutes, until the edges are set. Allow the cookies to rest on the pan 2 minutes, then remove to a wire rack to cool completely. If the cookies haven't flattened as much as you'd like, bang the pan on the counter once or twice and use a large round cutter to "scoot" the cookies into a perfectly round shape, if desired.

Nutrition

Cholesterol: 24 milligrams cholesterol,
Unsaturated Fat: 2 grams unsaturated fat,
Trans Fat: 0 grams trans fat,
Protein: 2 grams protein,
Sugar: 20 grams sugar,
Saturated Fat: 3 grams saturated fat,
Carbohydrates: 30 grams carbohydrates,
Calories: 175 calories,
Serving Size: 1,
Fiber: 1 grams fiber,
Sodium: 84 milligrams sodium,
Fat: 6 grams fat