

Dark Chocolate Cherry-Almond Cookies

Ingredients for 20-24 cookies:

- 1 stick unsalted butter, softened
- 1 c light brown sugar
- 2 Tbsp granulated sugar
- 1 large egg
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 1 tsp almond extract
- 1 tsp pure vanilla extract
- 1¾ c flour
- ½ c dried cherries
- ½ c slivered almonds
- 8 oz. dark chocolate cherry almond bar (I used Ghirardelli)

Directions:

Preheat oven to 325°.

In a small bowl, combine flour, baking soda, baking powder and salt.

Using a mixer with paddle attachment, blend butter and sugars, until smooth and creamy. Add egg, almond and vanilla extracts until well incorporated.

With mixer on low, add dry ingredients, just until mixed. Next, gently fold in almonds, cherries and chocolate until well distributed.

Roll about a tablespoon of dough in the palm of your hand. Place cookies about 1½ inches apart on baking sheet and bake for 10-12 minutes.

Let cool 5 minutes on sheet, transfer to rack to cool completely.

