



# Chocolate Cherry Cookies

These cookies blend tart and sweet!

**Yield:** approximately 30 cookies.

## Ingredients

- 1 cup [Pamela's Baking & Pancake Mix](#)
- 1/3 cup cocoa powder
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/3 cup butter, softened
- 1 cup sugar or sugar substitute
- 1 teaspoon vanilla
- 1 egg
- 2/3 cup dried cherries
- 3 tablespoons chocolate chips, white or semi-sweet

## Directions

Preheat oven to 350°.

Put Pamela's Baking & Pancake Mix in a small mixing bowl. Add cocoa powder, baking soda, baking powder and salt. Stir with a whisk.

In a separate bowl, with electric beaters, cream the butter and sugar at high speed until well blended. Add vanilla and egg. Beat well. With mixer on low gradually add the flour mixture. Beat just until combined. Fold in the cherries and chocolate chips.

Place tablespoon sized scoops of dough 2 inches apart on parchment-lined baking sheets (insulated cookie sheets are best) in the top third of the oven. Flatten with the round end of the tablespoon, like you would with Peanut Butter cookies. Bake for 12 minutes or until just set (they will be crinkly and odd-shaped but delicious). Remove from oven; cool pans on wire rack 5 minutes then remove cookies from pans and allow to cool the rest of the way on wire racks.

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