

# CHERRY-CHOCOLATE CRACKLE COOKIES

*Chefsville  
Kids*

## COOKEE'S TOOL KIT

Measuring cups and spoons  
Cutting board  
Paring knife  
Stand mixer with paddle  
Baking sheet with silmat or  
Baking parchment  
2 small bowls  
Wooden spoon  
Spatula  
Adult Supervision



## Ingredients

1  $\frac{3}{4}$  cups all-purpose flour  
 $\frac{3}{4}$  teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
1 stick unsalted butter, at room temperature  
 $\frac{3}{4}$  cup granulated sugar, divided  
 $\frac{1}{4}$  cup packed light brown sugar  
 $\frac{1}{3}$  cup cherry jam or preserves

$\frac{1}{2}$  teaspoon pure vanilla extract  
 $\frac{1}{2}$  teaspoon pure almond extract  
1 teaspoon red liquid food coloring  
 $\frac{1}{2}$  cup chopped semisweet chocolate (3 oz)  
 $\frac{1}{3}$  cup dried cherries, roughly chopped  
 $\frac{1}{2}$  cup confectioners' sugar

## Directions

1. Whisk the flour, baking powder and salt in a medium bowl.
2. Beat the butter,  $\frac{1}{2}$  cup granulated sugar and the brown sugar in the mixing bowl until light and fluffy, about 3-5 minutes.
3. Beat in the egg, then beat in the jam, both extracts and the food coloring.
4. Reduce the mixer speed to low and beat in the flour mixture until combined.
5. Stir in the chocolate and dried cherries with a wooden spoon.
6. Cover the dough and refrigerate until firm, at least 1 hour or overnight.
7. Position oven racks in the upper and lower thirds of the oven; preheat to 375°F. Line 2 baking sheets with parchment paper or a silmat. (Preheat to 350°F if using a convection oven.)
8. Put the remaining  $\frac{1}{2}$  cup granulated sugar and the confections' sugar in separate small bowls. Roll heaping tablespoons of dough into balls.
9. Roll each ball first in the granulated sugar, then in the confections' sugar; shake off any excess.
10. Arrange 2 inches apart on the baking sheets.

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11. Bake, switching the pans halfway through cooking, until the cookies are cracked and dry on top, about 15 minutes. Let cool 3 minutes on the pans, then transfer cookies to racks to cool completely.

## Recipe Notes:

This recipe can be modified to do Peanut Butter Crackle Cookies by decreasing flour to 1 1/3 cups, skip the almond extract and increase brown sugar to ¾ cup.



How about Chocolate-Orange Crackle Cookies? – increase flour to 2 cups, skip extracts and use 2 tablespoons of orange juice and zest of one orange finely grated and put in another egg.

How about almond crackle cookies? – using this recipe, add another egg and replace ½ cup all-purpose flour with almond flour. Add ½ cup of chopped or sliced almonds.

Key Lime Crackles – increase flour to 2/12 cups and add an additional egg, skip extracts, replace red food coloring to green; lastly try using or making green sugar with the granulated sugar by adding 7 drops of green liquid food coloring to 1 cup granulated sugar. Replace cherry jams/preserves with 1 teaspoon graded Key lime zest, plus 3 tablespoons Key lime juice. If key limes can't be found then use regular lime zest and 1 ½ tablespoon each of lemon and lime juice.

Serves: 12

Time: 35 minutes  
Cooking time: 15 minutes