



Gammy's House Recipes

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Chocolate Cherry Cookies

3/4 cup butter
1-1/4 cups sugar
2 large eggs
2 teaspoons Pure Vanilla Extract
1-3/4 cups all-purpose flour
1/3 cup cocoa powder
1/2 teaspoon Cream of Tartar
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup chopped dried or maraschino cherries

Beat butter and sugar in a large bowl with mixer at high speed, until light and fluffy. Add eggs and vanilla; beat until well blended. Combine flour, cocoa, cream of tartar, baking soda, and salt in a medium bowl; add to butter mixture. Mix until uniform. Stir in chopped cherries. Drop dough by tablespoonfuls onto a greased cookie sheet. Bake at 350 degrees about 10-12 minutes or until set. Cool 2 minutes; remove from cookie sheet to wire rack to cool.