

Chocolate-Covered Cherry Cookies are a favorite family holiday cookie according to Susan Studebaker. "Easy to make, slightly different, freezes well and oh so tasty!"

½ cup Butter
1 cup sugar
1 large egg
1-1/2 Tsp vanilla extract
1-1/2 cups all-purpose flour
½ cup baking cocoa
¼ tsp. salt
1/4 tsp. baking powder
¼ tsp baking soda
48 maraschino cherries, blotted dry

Frosting:

1 cup (6 oz) semisweet chocolate chips
½ cup condensed sweetened milk
1 to 3 tsps. Maraschino cherry juice

Directions:

1. In a bowl, cream together butter and sugar until fluffy; beat in egg and vanilla. Combine the dry ingredients; gradually add to creamed mixture (batter will be very firm). Shape into 48 balls, about 1 inch round, and place on ungreased baking sheets. Push one cherry halfway into each ball.
2. For frosting, melt chocolate chips in milk in a small saucepan over low heat, stirring constantly. Remove from the heat; add cherry juice and stir until smooth. Spoon 1 teaspoon of frosting over each cherry (the frosting will spread over cookie during baking).
3. Bake at 350 degrees for 10-12 minutes. Cool on wire racks. Makes 4 dozen.