## CHERRY-CHOCOLATE CRACKLE COOKIES

## 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



# Chefsville **Kids**



# **Ingredients**

1 % cups all-purpose flour % teaspoon baking powder % teaspoon salt 1 stick unsalted butter, at room temperature 3/4 cup granulated sugar, divided % cup packed light brown sugar 1/3 cup cherry jam or preserves ½ teaspoon pure vanilla extract ½ teaspoon pure almond extract 1 teaspoon red liquid food coloring ½ cup chopped semisweet chocolate (3 oz) 1/3 cup dried cherries, roughly chopped ½ cup confectioners' sugar

### **Directions**

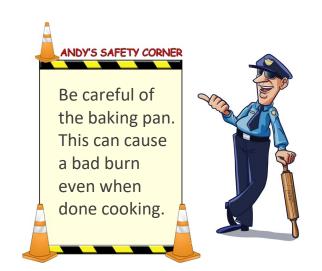
- 1. Whisk the flour, baking powder and salt in a medium bowl.
- 2. Beat the butter, ½ cup granulated sugar and the brown sugar in the mixing bowl until light and fluffy, about 3-5 minutes.
- 3. Beat in the egg, then beat in the jam, both extracts and the food coloring.
- 4. Reduce the mixer speed to 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 ½ 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, plus3 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