

# Crackles - Cherry-Chocolate

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## **Yield: 30 cookies**

*1 3/4 cups all-purpose flour*  
*3/4 teaspoon baking powder*  
*3/4 teaspoon salt*  
*1 stick unsalted butter, room temperature*  
*1 cup granulated sugar*  
*3/4 cup packed light brown sugar*  
*1 large egg*  
*1/3 cup cherry jam or preserves*  
*1/2 teaspoon pure vanilla extract*  
*1/2 teaspoon pure almond extract*  
*1 teaspoon red food coloring*  
*1/2 cup (3 ounces) semisweet chocolate, finely chopped*  
*1/2 cup dried cherries, roughly chopped*  
*1/2 cup confectioner's sugar*

## **Preparation Time: 45 minutes**

Whisk the flour, baking powder and salt in a medium bowl.

In a large bowl with a mixer on medium-high speed, beat the butter, 1/2 cup of granulated sugar, and the brown sugar until light and fluffy, about 3 minutes. Beat in the egg. Then beat in the jam, both extracts and the food coloring. Reduce the mixer speed to low and beat in the flour mixture until combined. Stir in the chocolate and cherries with a wooden spoon. Cover the dough.

Refrigerate until firm, one hour or overnight.

Position racks in the upper and lower thirds of the oven. Preheat the oven to 350 degrees. Line two baking sheets with parchment paper.

Place the remaining 1/2 cup of granulated sugar and the confectioner's sugar in separate small bowls. Roll the dough into one-inch balls. Roll each ball first in the granulated sugar; then generously in the confectioner's sugar to coat completely. Shake off any excess. Arrange about two inches apart on the baking sheets.

Bake, switching the pans halfway through, until the cookies are puffed and cracked, about 12 minutes.

Let cool for 5 minutes on the pans. Transfer the cookies to racks to cool completely.

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Per Serving (excluding unknown items): 3958 Calories; 125g Fat (27.7% calories from fat); 35g Protein; 702g Carbohydrate; 10g Dietary Fiber; 460mg Cholesterol; 2138mg Sodium. Exchanges: 11 Grain(Starch); 1 Lean Meat; 4 Fruit; 24 Fat; 32 Other Carbohydrates.