

# Cherry Chocolate Cookies

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*Chocolate, orange, cherries, and pecans make for one superhero cookie—great for all ages!*

## Ingredients:

1 cup butter, softened  
¾ cup packed brown sugar  
2 egg yolks  
1 ounces semisweet chocolate, melted, cooled  
1 ½ teaspoons minced orange peel  
1 teaspoon ground cinnamon  
1 teaspoon vanilla extract  
¼ teaspoon salt  
2 ¼ cups all-purpose flour  
2 cups finely chopped pecans  
2 egg whites  
¾ cup cherry jelly

## Directions:

- 1) Preheat oven to 350°F. Lightly grease two baking sheets.
- 2) Beat butter and sugar together in a medium bowl until thick and fluffy. Add egg yolks, beating well. Add chocolate, peel, cinnamon, vanilla, and salt; beat well. Stir in the flour until just combined. Set aside.
- 3) Place pecans and egg whites in two separate small bowls; lightly beat the egg whites.
- 4) Shape dough into 1-inch balls; dip each ball into egg whites and roll in pecans to coat. Place balls on prepared baking sheets, two inches apart. Press each cookie down to make an indentation with a thumb. Bake until edges are firm and cookies are golden, about 12 minutes.
- 5) Allow cookies to cool on a wire rack. Fill the center of the cooled cookies with a spoonful of jelly.