

Foodnity Recipes

Black Forest Cherry Cookies Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 3/4 cup dark brown sugar, packed
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 2/3 cup Dutch-processed cocoa powder
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

The Filling & Topping

- [ ] 1/2 cup seedless cherry preserves
- [ ] 1/4 cup heavy cream (for optional topping)
- [ ] Fresh cherries for garnish
- [ ] Powdered sugar for dusting

Instructions

1. Preheat your oven to 350°F (175°C) and line two large baking sheets with parchment paper. I always suggest doing this first so you aren't scrambling while the dough is sitting.
2. In a large bowl, cream together the softened butter and both sugars. Use a mixer or a sturdy spoon and just keep going until it's light and fluffy. Add the eggs one at a time, and then stir in the vanilla.
3. In a separate bowl, whisk together your flour, cocoa powder, baking soda, and salt. Slowly add the dry mixture to the wet ingredients. Mix it just until you don't see any white streaks of flour. Stop there—don't overmix it!
4. Scoop about 2 tablespoons of dough and roll it into a ball. Place it on the baking sheet and use your thumb to make a small well in the center. This is where the cherry goes.
5. Spoon about a half-teaspoon of cherry preserves into the well. Gently press the dough around the edges to seal it slightly, but don't flatten the cookie too much.
6. Bake for 10 to 12 minutes. The edges should be set, but the middle should still feel a bit soft. Let them cool on the pan for 5 minutes before moving them to a wire rack.
7. Once cooled, you can add a tiny dollop of whipped cream and a slice of fresh cherry on top for that classic look. It's just a little extra touch that makes them feel special.

Nutrition per serving

210 kcal	3 g	24 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your cherry jam is too runny, it might leak out. You can chill the jam before spooning it into the cookies to make it firmer.
- For an even richer chocolate taste, you can add a handful of mini chocolate chips to the dough.
- Avoid using a very high oven temperature, as the sugar in the cherry jam can burn quickly.