

Chocolate Almond Cherry Cookies

Merrill Stubbs, Food 52



125 grams almond flour (about 7/8 cup)
50 grams all-purpose flour (about 3/8 cup)
1/3 cup unsweetened cocoa powder, [I used Hershey's Special Dark]
1/2 teaspoon baking soda
11 tablespoons unsalted butter, softened
2/3 cup light brown sugar, packed
1/4 cup granulated sugar, plus more for dusting
1 1/4 teaspoons sea salt, flaky
1 teaspoon vanilla extract
5 ounces bittersweet chocolate, roughly chopped (pieces should be 1/3 inch or smaller)
2/3 cup dried cherries, chopped
Yield: 36 cookies

Per Serving (excluding unknown items): 97 Calories; 6g Fat (54.8% calories from fat); 2g Protein; 10g Carbohydrate; 1g Dietary Fiber; 9mg Cholesterol; 86mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 36

1. Whisk together the almond flour, all-purpose flour, cocoa powder and baking soda.
2. Using a stand mixer fitted with a paddle attachment, cream the butter on medium speed until light and fluffy, scraping down the sides of the bowl with a spatula once.
3. Add both sugars, the salt and vanilla extract and beat for 2 minutes more. Turn off the mixer and scrape down the sides of the bowl. Add the dry ingredients, drape a kitchen towel over the mixer and pulse at low speed for 1 to 2 seconds, about 5 times. Remove the towel and keep beating at low speed for about 10 seconds more, until everything is just combined. Scrape down the bowl again.
4. Add the chopped chocolate and dried cherries and mix on low speed for another 5 seconds or so, just to incorporate. Transfer the dough to an airtight container and refrigerate for 30 to 60 minutes.
5. Center a rack in the oven and heat it to 325 °F. Line two baking sheets with parchment or silicone mats. Pour about 1/2 cup sugar onto a large plate. Using your hands, form the dough into balls about an inch and a half in diameter. Roll the balls in the sugar and arrange them on the baking sheets, at least 2 inches apart.
6. Bake the cookies for 12 to 14 minutes; they should dome slightly in the middle, and they should look dry on the surface but still be soft to the touch. Cool the cookies on the baking sheets on racks for 5 minutes, then transfer the parchment to the racks to finish cooling.