



Cherry Goodness Cookies

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Yields: 26 cookies

Serving size: 1 cookie

Protein per serving: 0.3g

Calories per serving: 142

Ingredients:

- 290 g Wheat Starch
- 1 tsp Xanthan Gum
- 1/2 tsp Salt, Table
- 50 g Vanilla Pudding, dry mix only
- 12 TBSP Butter, regular or unsalted, softened
- 1/2 c Sugar, Brown, packed
- 1/2 c Sugar, White Granulated
- 25 g Mixed Large Egg, mix the egg first, then measure
- 1/2 tsp Imitation Cherry Extract, up to 1 tsp if desired
- 2 TBSP Maraschino Cherry Juice
- 80 g Finely Chopped Maraschino Cherries
- 50 g Semi-Sweet Chocolate Chips
- 1 tsp Pink or Red Food Coloring

Directions

1. Combine all dry ingredients in a medium bowl and lightly whisk to combine. Set aside.
2. In the bowl of a stand mixer, add the butter and sugars. Cream together until light and fluffy. Scrape bowl then add the egg, cherry flavoring, and maraschino cherry juice. Mix just until combined. Add the dry ingredients, in two batches, and mix just until combined. Add the food coloring now and gently mix until desired color is reached. Fold in the cherries and chocolate chips. If dough seems a little thick, add one tablespoon of water and gently mix together. Refrigerate dough for about 20 minutes.
3. While dough is chilling, preheat oven to 375 degrees and line a cookie sheet with parchment. Take cookie dough out and use a cookie scoop to place dough on baking sheet. Be sure to space each scoop about 2 inches apart, as these cookies may spread a little. Bake for 12 to 15 minutes until cookies are set and edges are browned a little. Allow to cool for at least five minutes before moving to a cooling rack, as these will be very soft.