

# DOUBLE CHOCOLATE

## *Cherry Thumbprints*

Makes 6 dozen cookies

### INGREDIENTS:

1 1/2 cups (3 sticks) butter, softened  
1 cup sugar  
1 egg  
1/4 tsp. almond extract  
4 oz. bittersweet chocolate, melted and cooled  
2 1/2 cups all-purpose flour  
2 tsp. cinnamon  
10 oz. maraschino cherries, cut in half  
3 oz. white chocolate

### DIRECTIONS:

In a large bowl, cream butter and sugar together until light and fluffy. Add egg and almond extract; mix well.

Add bittersweet chocolate and blend to combine. Add flour and cinnamon; mix until well blended.

Form dough into a ball, wrap in plastic and chill for 30 min.

Preheat oven to 350°F.

Roll dough into 1-inch balls and place 2 inches apart on a cookie sheet lined with parchment paper. Press thumb in center of each cookie and place half a cherry in each depression.

Bake for 15 to 17 min. Cool completely.

Place white chocolate into a microwave-safe bowl and microwave for 30 sec.; stir and continue to microwave in 10-sec. increments until chocolate is smooth. Drizzle white chocolate across each cookie. Chill 5 min. to set white chocolate.

Store in an airtight container at room temperature for up to one week.

