



Chocolate Drizzle Pistachio and Cherry Cookie Recipe

Ingredients:

- 1 3/4 cups all purpose flour
- 3/4 cup of chocolate powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup granulated sugar
- 6 tablespoons butter, cut into pieces
- 1/4 cup canola oil
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 cup dried cherries, chopped
- 2 ounces dark chocolate, chopped
- 1/2 cup pistachios, chopped
- 1/2 cup of white melting chocolate

Directions:

1. Heat oven to 350°F
2. In a large bowl, combine flour, baking soda, and salt. Slowly mix in cocoa powder.
3. Using a mixer, beat together sugar, butter, and oil until smooth. Add in eggs and vanilla.
4. Add flour mixture to wet ingredients, a little at a time, mixing at low speed until combined. Stir in dried cherries and nuts.
5. Spoon 1 inch ball (drop cookie) on to a baking sheet. Bake at 350°F for 12-14 minutes.
6. Once the cookie has cooled on a rack carefully drizzle melted white chocolate on top. Let harden before storing in an air tight container.

Notes:



Makes 24-30 Cookies: