

Cherry Chocolate Thumbprint Cookies

1 Cup Butter 2 Cups Sugar

2 Eggs 2 tsp Vanilla

3 Cups Flour 1 Cup Cocoa

1/2 tsp each salt, baking soda and baking powder

1 10oz jar Cedar Spring Farm Cherry Jam

1/2 Cup Chocolate Chips

Preheat Oven 350°F

In a medium bowl stir together flour, cocoa, salt, baking soda and baking powder.
Set aside.

Cream butter and sugar beating until light and fluffy. Add eggs one at a time
beating well after each, then vanilla. Beat in flour mixture until well combined.

Roll dough into 1 1/2 inch balls and place on greased or parchment lined baking
sheet. Use your thumb to make a deep well in each and fill with jam.

Bake 10 minutes. Cool.

Melt chocolate chips and drizzle over cooled cookies.

Let chocolate set before serving.

Makes about 32 cookies.