



 SaskAbilities

Stay at
Home Tea

Black Forest Cookies

INGREDIENTS:

1½ cup flour

1 egg

½ cup cocoa

1½ tsp vanilla

¼ tsp baking powder

10 oz. jar maraschino cherries

¼ tsp baking soda

6 oz chocolate chipits

½ cup soft butter

½ cup Eagle Brand® Condensed Milk

1 cup sugar

4 tsp cherry juice (saved)

Sift dry ingredients. Cream butter and sugar. Add eggs and vanilla. Beat well. Add dry ingredients. Mix until well blended. Make 1 inch balls; place on ungreased cookie sheet and make a thumbprint in each cookie. Drain cherries and save the juice. Place ½ a cherry in the centre of each cookie. Melt chocolate chipits and Eagle Brand® Condensed Milk until just soft. Stir in 4 tsp. cherry juice and spoon about 1 tsp of frosting on top to cover the cherry. (Frosting may be thinned with more cherry juice if desired.) Bake at 350°F for approximately 10 minutes. Makes approximately 4 dozen cookies.