

Black Forest Cookies—A Twist On A Classic Dessert

(NAPSA)—Chocolate and cherries are the foundation of the classic dessert Black Forest Cake. Now you can enjoy the same flavors in a delicious cookie that can surprisingly be served to family and friends who want gluten-, grain- and dairy-free treats.

This easy-to-make recipe was created by Carol Kicinski, a professional recipe developer, editor in chief of Simply Gluten Free Magazine and TV chef. Kicinski explains, “They are something between a macaroon and a brownie made better with ruby-red maraschino cherries.”

In fact, maraschino cherries can add color and flavor to a variety of baked goods, so it’s wise to keep a jar or two in your pantry for when you’re ready to bake.

Black Forest Cookies

- 2¼ cups blanched almond flour***
- ¼ cup unsweetened cocoa powder**
- ½ teaspoon baking soda**
- ½ teaspoon kosher or fine sea salt**
- ½ cup vegetable oil**
- ½ cup brown sugar**
- 1 teaspoon vanilla**
- 2 large eggs**
- ¾ cup semisweet chocolate chips**
- 1 cup maraschino cherries, patted dry and quartered**

Preheat oven to 350°. Line two baking sheets with parchment paper.

Combine the almond flour, cocoa powder, baking soda



Black Forest Cookies are gluten-, grain- and dairy-free, which makes them a popular treat.

and salt in mixing bowl. Whisk together oil, brown sugar, vanilla and eggs. Add to dry ingredients; mix well. Stir in chocolate chips and cherries.

Using teaspoon or small (#60) ice cream scoop, spoon dough onto the prepared baking sheets about 2 inches apart. Bake for 11 minutes or until the cookies are firm. Cool on pans for 5 minutes, then remove to a wire rack to finish cooling.

Makes 2½ dozen cookies.

***Grind your own almond flour: Pulse about 3 cups sliced almonds in food processor until it reaches the consistency of flour. Yield: about 2¼ cups almond flour.**

For delicious recipes from The National Cherry Growers and Industries Foundation, visit www.nationalcherries.com. Or go to www.simplygluten-free.com for more gluten-free advice and recipes.