

Our State eats

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Dark Chocolate Mocha Cherry Cookies

Yield: About 30 cookies.

- 1 cup + 1 tablespoon all-purpose flour**
- ½ teaspoon salt**
- ½ teaspoon baking soda**
- ½ cup unsalted butter, softened**
- ½ cup packed light brown sugar**
- ½ cup granulated sugar**
- ½ teaspoon vanilla extract**
- 1 large egg**
- 2 teaspoons espresso powder or instant coffee, divided**
- 8 ounces (1 cup) dark chocolate morsels**
- 1 cup dried cherries, chopped**

Preheat oven to 350°. In a large bowl, whisk together flour, salt, and baking soda.

In the bowl of an electric mixer, cream butter and sugars until light and fluffy. Add vanilla, egg, and 1 teaspoon espresso powder; beat until creamy.

Beat in flour mixture, then stir in chocolate morsels and cherries. Drop dough by rounded teaspoons onto a parchment-lined cookie sheet. Bake for 10 to 12 minutes or until cookie edges are slightly browned and the centers are slightly soft. Dust cookies with remaining espresso powder. Cool on wire rack.



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