



# CHOCOLATE COVERED CHERRY COOKIES

Giant chocolate cherry cookies with dark chocolate chips and rich ganache centers.

| PREP TIME     | COOK TIME       | TOTAL TIME     | YIELD              |
|---------------|-----------------|----------------|--------------------|
| 30 min active | 16-18 min/batch | About 2¼-4 hr* | 24 XL / 72 regular |

## INGREDIENTS

### Cookie dough

- 3 cups packed brown sugar
- ¾ cup granulated sugar
- 1 cup butter, melted and slightly cooled
- 1 cup margarine, melted and slightly cooled
- 5 large eggs
- 2 tsp vanilla extract
- 1½ Tbsp cherry extract
- 2 tsp almond extract
- 4 tsp baking soda
- 2 tsp salt

- 1½ cups unsweetened cocoa powder
- 6-7 cups all-purpose flour, leveled (start with 6)
- 3 cups dark chocolate chips
- 2 cups freeze-dried cherries, roughly chopped
- Milk only if needed, 1 Tbsp at a time
- **Ganache:** 12 oz dark or semisweet chocolate, finely chopped; ½ cup heavy whipping cream
- **Topping:** About 1 cup roughly chopped freeze-dried cherries; extra dark chocolate chips, optional

## INSTRUCTIONS

1. Make ganache. Place chopped chocolate in a heatproof bowl. Heat cream until steaming and just simmering at the edges, without boiling. Pour over chocolate. Let stand 2-3 minutes, then stir smooth.
2. Chill and freeze. Refrigerate ganache 1-2 hours until very firm and scoopable. Shape into 2-teaspoon portions. Freeze on parchment for 30-60 minutes until firm. Keep frozen until stuffing.
3. Prepare. Preheat the oven to 350°F. If you're baking at an elevation above 4,000 feet, try 325°F instead. Line baking sheets with parchment.
4. Mix dough. Combine butter, margarine, and both sugars until smooth. Mix in eggs and all three extracts. Add baking soda, salt, and cocoa, mixing until evenly incorporated.
5. Add flour and mix-ins. Gradually add 6 cups flour, mixing just until combined. Fold in chips and cherries. Add more flour only if too sticky. If dry, add milk 1 tablespoon at a time. Dough should be soft and manageable.
6. Stuff. For each giant cookie, divide about 5 oz dough in half. Flatten one half, add a frozen ganache center, and cover with remaining dough. Seal all openings. Press topping cherries and chips onto dough.
7. Test first. Bake one stuffed cookie before shaping the batch. If it spreads too much, add a little flour to remaining dough. If dry or not spreading enough, add a little milk.
8. Bake. Space cookies generously. Above 4,000 feet, bake at 325°F for 16-18 minutes. At lower elevations, try 350°F and check early. Edges should be set, tops no longer wet, and centers slightly soft.
9. Cool. Rest on baking sheets 10-15 minutes before moving to a rack. Add more topping chips or cherries while warm, if desired.

## WENDY'S TIPS & NOTES

\*Total includes chilling, freezing, and one bake. Extra batches take longer. Keep centers frozen and seal completely. Reduce filling and bake time for smaller cookies.  
Storage: Cool promptly, then refrigerate or freeze within 2 hours. Refrigerate at 40°F or below for 3-4 days. Freeze cookies until firm, wrap individually, and seal in freezer bags with excess air removed. Thaw in refrigerator.

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