

# Cherry-Chocolate Cookies

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*This recipe yields approximately 60 cookies.*

## Ingredients:

1 cup of butter.  
¾ cup of packed brown sugar.  
2 medium egg yolks.  
2 oz of semisweet chocolate, melted and cooled.  
1 ½ teaspoon of orange peel, finely shredded.  
1 teaspoon of ground cinnamon.  
1 teaspoon of vanilla.  
¼ teaspoon of salt.  
2 ¼ cup of all-purpose flour.  
2 cups of pecans, finely chopped.  
2 medium egg whites.  
¾ cup of cherry jelly or preserves.

## Directions:

In a large mixing bowl, beat the butter and brown sugar with an electric mixer on medium speed for 30 seconds. Add the egg yolks, beating thoroughly.

Blend in the melted semisweet chocolate, shredded orange peel, ground cinnamon, vanilla and salt.

Stir in the flour.

Place the chopped pecans and egg white in two separate small, shallow bowls.

Slightly beat the egg whites using a fork.

Shape the dough into one-inch balls.

Dip each ball into egg white; roll in pecans to coat.

Place the balls on lightly greased baking sheets, two inches apart.

With your thumb, make a slight indentation in top of each cookie.

Bake at 350°F (175°C) for about 12 minutes or until the edges are firm.

Allow the cookies to cool on a wire rack.

Fill the center of each of the cooled cookies with a small spoonful of cherry jelly or preserves.