

# Cherry Chocolate Thumbprint Cookies

## INGREDIENTS

1 C butter, softened    1/2 tsp salt  
2 C Pioneer® Sugar    1/2 tsp baking soda  
2 eggs    1/2 tsp baking powder  
2 tsp vanilla    1 (21 oz) cherry pie filling  
3 C all-purpose flour    30 maraschino cherries,  
1 C cocoa    mascerated (optional)

## CREAM FILLING

1 C Pioneer® Confectioner's  
Powdered Sugar  
1/4 C butter, softened  
1 T maraschino cherry  
juice (optional)

## DIRECTIONS

 Preheat oven to 350°F

In a large mixing bowl cream butter and Pioneer® Sugar together until light and fluffy. Mix in eggs, one at a time. Add vanilla and mix until combined. Add cocoa, salt, baking soda, baking powder and flour. Mix until combined.

Roll dough into 2-inch balls. Roll in a little Pioneer® Sugar if desired. Place on baking sheet lined with parchment paper. Press thumb into center of cookie to make a well. Fill with a small amount of the pie filling — about two cherries per well.

Bake about 12 minutes. Cool on baking sheet 2-3 minutes. Remove to wire rack to finish cooling.

For filling, in a small bowl, beat confectioners' sugar, butter and cherry juice. Top cooled cookies with about a teaspoon of cream filling and then a small amount of mascerated maraschino cherries or a little more cherry pie filling.

**OPTIONAL:** Melt some chocolate and drizzle on top!



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