

## Low-Point Cherry Chocolate Cookies

### Ingredients:

- 1 cup butter (I used Imperial stick butter for this recipe), softened but still cool
- 3/4 cup powdered sugar
- 1/8 tsp. salt
- 4 tsp. maraschino cherry juice
- 1/4 tsp. almond extract
- 2 1/4 cups flour
- Red food coloring (as much as you need for desired color)
- granulated sugar, for sprinkling the cookies
- 53 Brach's Chocolate Stars or Hershey Kisses

Preheat oven to 325 degrees. In a mixer, beat the butter until creamy. Reduce speed and beat in powdered sugar and salt. Add cherry juice and almond extract and combine. With the mixer on low add the flour slowly, scraping the sides of the bowl as needed. Roll the dough into 1" balls and place on a baking sheet. Press the center of the cookie with your thumb until the dough is about 1/2 inch thick. Sprinkle cookie with a little bit of sugar and bake for about 10 minutes or until the bottoms are lightly browned. Once removed from the oven, gently press a chocolate star or Hershey Kiss in the center of the cookie. Let cool and enjoy!

Total servings - 53

Serving size - 1

Points per serving - 1.5

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Life is all about timing...the unreachable becomes reachable, the unavailable becomes available, the unattainable...attainable. Have the patience. Wait it out... it's all about timing." - Stacey Charter***