

CHERRY CHOCOLATE SEA SALT COOKIES

(small batch; makes about 16 cookies)

INGREDIENTS

1/2 cup unsweetened cocoa powder
1 cup granulated sugar
1 cup all purpose flour
1 teaspoon baking soda
1/2 teaspoon coarse salt
1 teaspoon vanilla extract
1/4 cup olive oil
2 eggs
1/2 cup dried cherries
pinches of maldon sea salt, for finishing

DIRECTIONS

Whisk together cocoa, sugar, flour, baking soda and salt. Stir in olive oil and eggs. When combined, fold in cherries. Wrap and chill in fridge at least 3 hours.

Preheat oven to 350F. Line baking sheets with silpat or parchment paper.

Scoop tablespoonfuls of dough and roll into balls. Sprinkle a bit of maldon sea salt on a plate and lightly touch the balls to the salt to pick it up. Arrange on lined baking sheet with room for spreading during baking. Bake immediately, for about 10 minutes. Let cool on the baking sheets for 10 minutes before completely cooling on wire racks.