

Very Cherry Cookies

1 stick softened butter
3/4 cup packed light brown sugar
1 egg
1/3 cup cherry preserves, jam or jelly
1 tsp vanilla extract
3/4 cup flour
3/4 cup cocoa powder
1/2 tsp baking soda
1/4 tsp salt

Preheat oven to 375 degrees. Cream the softened butter and sugar in a large mixing bowl. Add the egg, cherry preserves, and vanilla to the creamed butter and sugar. Blend the ingredients well. Mix the flour, cocoa powder, baking soda, salt, and chocolate chips in a second mixing bowl. Add the dry mixture to the wet mixture. Blend it well. Spoon the dough onto greased cookie sheets. Bake for 8 to 10 minutes. Allow the baked cookies to cool before eating them. Makes about 24 cookies.