



### **Balsamic Cherry Fudge Cookies**

- 1/2 cup dried cherries or cherry cranberries, chopped
- 1 Tablespoon balsamic vinegar
- 1 cup all purpose flour
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- 1/4 cup unsalted butter, melted
- 7 Tablespoons unsweetened cocoa, sifted
- 2/3 cup granulated sugar
- 1/3 cup packed light brown sugar
- 1/4 cup plain nonfat yogurt
- 1 Tablespoon balsamic vinegar
- 1/2 Tablespoon vanilla
- 1/2 cup dark chocolate cherry filled chips or as needed
- 3 to 4 Tablespoons chopped walnuts or as desired

Preheat oven 350 F degrees. Line two insulated cookie sheets with nonstick liners or parchment paper.

In a small microwave safe bowl, combine chopped cherries and 1 Tablespoon balsamic vinegar; microwave on high power for 15 seconds or hot; set aside to soften.

Combine flour, baking soda, and salt in small bowl.

In a large bowl, mix melted butter with cocoa, granulated sugar, and brown sugar until completely blended. Stir in yogurt, 1 Tablespoon balsamic vinegar, and vanilla extract. Stir in flour mixture; mix until combined; stir in cherries.

Using a 1 oz. cookie scooper or tablespoon, drop dough onto lined cookie sheets. If desired, lightly roll each cookie into a ball. Lightly press to flatten top of each cookie.

Bake in preheated 350 degree F oven for about 14 minutes or until set and lightly firm at edges.

Remove from oven; top each cookie with 3 chocolate chips. Let soften about 1 minute, lightly spread chocolate over center of cookie; sprinkle each with chopped walnuts as desired. Place cookies on rack until cool. To firm chocolate, place in refrigerator until firm. Makes about 22 cookies or two dozen

**About the Recipe:** No one will ever guess that the secret ingredient that makes these cookies so unique is flavorful balsamic vinegar. It combines with the sweet cherries and adds a light mysterious flavor “pop”. This chocolate cookie is crisp around the edges and so soft and sensual in the center. A touch of chopped walnuts on the top adds a nice finish and welcome crunch.