

# A Gut Feeling Almond-Chocolate-Cherry Cookies

## INGREDIENTS

Cookie:

- 6 tbsp organic butter, softened
- $\frac{3}{4}$  cup stevia
- 1 egg
- 1 egg yolk
- 1 tsp vanilla
- 1 oz bitter sweet chocolate, melted and cooled slightly
- 1  $\frac{1}{3}$  cups gluten free flour
- $\frac{1}{2}$  dried cherries
- $\frac{1}{3}$  cup sliced almonds

## INSTRUCTIONS

In a bowl beat butter on medium-high, about 2 minutes, or until smooth. Add stevia and beat until creamy.

Beat in egg, egg yolk and vanilla. Stir in melted chocolate. Stir in flour. Fold in dried cherries and almonds.

Cover and chill dough for about 1 hour. Pre heat oven to 350 degrees. Line cookie sheet with parchment paper. Shape dough into 1-inch balls. Place balls about 1-inch apart on prepared sheet. Bake for 10-12 minutes or until centers are set. Cool on cookie sheet for 2 minutes. Remove; cool on wire rack. Drizzle cookies with chocolate glaze; let stand until glaze is set.

Glaze for Cookies:

In a small saucepan heat and stir  $\frac{1}{2}$  ounce sweet, bitter sweet or semisweet chocolate and 1  $\frac{1}{2}$  tsp butter over low heat until melted and smooth. Remove from heat. Stir in  $\frac{1}{2}$  cup powdered sugar, 1 tbsp fat free milk and  $\frac{1}{8}$  tsp of almond extract until smooth.