**Cherry Chocolate Macaroons**

**Ingredients:**

1 cup butter

½ cup powdered sugar

½ tsp. vanilla extract

2 cups AP flour

¼ tsp. salt

1 cup chopped maraschino cherries, drained of juice

½ cup shredded coconut

½ cup powdered sugar

½ cup chocolate chips

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients

**Day 2:**

1. Fit the Kitchenaid with the paddle attachment.
2. Cream together the first amount of powdered sugar and butter.
3. On low speed, add in flour, baking soda, cherries, and coconut.
4. Transfer the dough to a small bowl.
5. Wrap and put in the cooler.

**Day 3:**

1. Preheat oven to 350º.
2. Roll the dough into 1 inch balls. Put on an ungreased ½ sheet pan.
3. Bake for 8-10 minutes. Cool slightly on the countertop.
4. Roll each ball in the remaining ½ cup of powdered sugar.
5. While the cookies are baking, melt the chocolate in a double boiler.
6. Once the cookies are done, drizzle chocolate over them. Dust with powdered sugar
7. Enjoy.