



# The Seventh Cookie

## Hot Spring County's Cherry Pop Christmas Cola Cookies

**1 ½ cups all-purpose flour  
½ tsp. baking soda  
¼ tsp. salt  
½ cup Dr Pepper  
1 stick salted butter  
1 cup semi-sweet chocolate chips  
1 ½ cups granulated sugar  
½ cup cocoa powder  
1 egg  
1 tsp. vanilla extract (do not use imitation vanilla)  
15 maraschino cherries drained, patted dry and cut in half**

Preheat oven to 350. Drain the cherries on a paper towel, slice in half, place on a dry paper towel and pat dry. In a medium bowl, combine flour, baking soda and salt. Whisk by hand to combine dry ingredients. Set aside.

**Continued other side**



In a small saucepan, bring Dr Pepper to a boil, then lower heat and simmer for 10-15 minutes. The liquid should reduce to where you have 1/4 cup of liquid. Pour into a small bowl and place in the refrigerator for 10-15 minutes until cool.

In a microwave-safe bowl or medium saucepan, melt the butter and chocolate chips. If microwaving, do so in 30-second increments, stirring well after each heating cycle. If melting on the stove, stir frequently. You should get a mixture that looks like chocolate sauce.

Place sugar and cocoa powder in a 5-quart mixing bowl and whisk by hand to combine (this keeps the cocoa powder from flying out of the bowl and helps it combine with other ingredients). Using the paddle attachment of your mixer, combine the sugar and cocoa mix with the butter and chocolate mix. Add the vanilla, egg and cooled Dr Pepper and mix. Add the flour mixture and mix well until combined.

Using a tablespoon-sized scoop, scoop the dough and place on the parchment paper-lined cookie sheet. Place a cherry half on top of each scoop (do not flatten the scoops on the baking sheet). Bake for 10-12 minutes. Cool completely.

If you want to add a little extra Dr Pepper sweetness to the cookie, make a thick powdered sugar and Dr Pepper glaze, place in a piping bag, and drizzle over the cooled cookies. Prep Time: 35 minutes. Cook Time: 10-12 minutes. Yields 30 cookies.