

SPUMONI COOKIE

COOKIE DOUGH INGREDIENTS

2½ c flour

1 tsp baking powder

½ tsp baking soda

½ tsp salt

¾ c butter, room temp

1 c sugar

½ c brown sugar

1 large egg, room temp

1 large egg yolk, room temp

½ tsp vanilla

½ c sugar, for topping

CHERRY INGREDIENTS

¼ c maraschino cherries,
drained, dried, chopped

3 tbsp flour

PISTACHIO INGREDIENTS

½ c ground pistachios

¼ tsp almond extract

optional: tiny drop green
food coloring

CHOCOLATE INGREDIENTS

⅓ c mini milk chocolate chips

½ tbsp cherry juice

2 tbsp cocoa powder

PREHEAT

Preheat oven to 350°.

DIRECTIONS

BASE COOKIE DOUGH: In medium bowl, whisk flour, baking powder, baking soda, and salt. Set aside.

In a stand mixer bowl, with paddle attachment, beat butter, sugar, and brown sugar on medium-high speed until creamed, about 3 minutes.

Add egg, egg yolk, and vanilla on medium speed until just combined.

Sift in dry ingredients, beat on low until incorporated, then increase to medium-high until fully combined. The dough will be thick. Divide into 3 equal portions.

FLAVOR DOUGHS: Move one portion of dough to mixing bowl. Add cherry ingredients. Beat on medium speed until combined. Refrigerate. Repeat with pistachio and chocolate ingredients.

Scoop and roll all doughs into 15g/ 1 tbsp balls. Refrigerate after each flavor is complete.

Take one of each dough ball, press together and roll into one cookie ball. Roll in sugar and place on lined cookie sheet. Refrigerate 1 hour or overnight before baking. Chilling dough is imperative.

BAKE: Line baking sheet with parchment paper. Place chilled cookie dough balls 3" apart. Bake until the edges are set but the centers still look soft, about 14–16 minutes.