

Cherry Cookies Everyone Will Love to Bake

Cherry cookies recipes have a real place in my kitchen. I first fell for their sweet and familiar charm in my abuela's Bronx apartment where cherry treats always meant family was close. Now from Brooklyn pop-ups to online baking classes I try to bring that same warmth to each batch.

These cherry cookies bites bake up soft and rich with real maraschino cherry pieces in every bite, perfect for the holidays or any moment that needs a little extra joy. No fancy skills required, just big flavor and a little love. In this article I'll guide you through my trusted cherry cookies recipe share easy tips for your own twist and explain why this one always wins hearts.

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Cherry Cookies Recipe and Story

Why cherry cookies recipes feel like home

Cherry cookies recipes always take me back to my roots. As a kid in my abuela's Bronx kitchen the smell of sofrito was always there but so was that plastic jar of maraschino cherries tucked inside the fridge door. She'd add them to coquito to cakes or to whatever sweet treat we were mixing up.

That memory really stayed with me. Years later in my Brooklyn kitchen I wanted a cookie that felt just like that moment. Something soft and sweet with a little boldness. That's when I started testing

cherry cookies combos and this version became the one I always go back to.

These are not just sugar cookies. Almond flour adds richness, cherry juice gives a pink hue and a hint of tang, and the chopped maraschino cherries bring bursts of sweetness in every bite. That’s the brightness you never knew you needed. The dough is easy to shape and bakes into cookies with buttery flavor chewy texture and a sparkle in each bite.

How cherry cookies flavors hit differently

What makes this recipe stand out is the balance of comfort and surprise. Unlike fruitcake cookies or jam thumbprints these use chopped cherries baked right into the mix. Almond extract adds that classic bakery smell and the cherries melt a little while baking leaving pockets of sweetness throughout. You could add white chocolate chips or a drizzle of glaze but honestly they hold their own.

If you love soulful bakes like [chickpea cookies](#) or [rhubarb shortbread](#) this one belongs on your list.

cherry cookies are more than a dessert they’re a memory you bake and share. For me it all begins with love a little nostalgia and flour on the counter.

Baked cherry cookies arranged on parchment paper

Cherry Cookies -3 Irresistible Bites to Love

No reviews

- Author: [Aaron recipes](#)
- Total Time: [25 minutes](#)
- Yield: [34 cookies 1x](#)

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Description

Soft, buttery cherry cookies with maraschino cherries and almond extract. These festive bites are simple to make, flavor-packed, and perfect for holidays or everyday treats.

Ingredients

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Scale

1x2x3x

- ☐ 2 cups (240 g) all purpose flour
 - ☐ ½ cup (56 g) almond flour
 - ☐ ¼ teaspoon salt
 - ☐ 1 cup (226 g) unsalted butter, room temperature
 - ☐ ¾ cup (150 g) granulated sugar
 - ☐ 1 tablespoon (15 ml) maraschino cherry juice
 - ☐ 1 teaspoon (5 ml) vanilla extract
 - ☐ ½ teaspoon almond extract
 - ☐ ½ cup chopped maraschino cherries
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. In a bowl, whisk the all purpose flour, almond flour, and salt. Set aside.
2. Beat butter and sugar until creamy, 3–4 minutes.
3. Mix in cherry juice, vanilla, and almond extracts.

Mixing bowls with butter, sugar, and flour in stages of preparation

4. Add dry ingredients to wet and mix until just combined. Fold in chopped cherries.
5. Cover and chill the dough for 30 minutes.
6. Preheat oven to 350°F (177°C). Line two baking sheets with parchment paper.
7. Scoop dough into 1-tbsp portions onto sheets.
8. Bake 12–14 minutes until edges are lightly golden.

Scooped cookie dough with cherries on tray, baked batch on rack

9. Cool 3 minutes on tray, then transfer to wire rack.

Notes

Store in airtight container up to 4 days.

Try chocolate chips or cherry glaze as a variation.

- Prep Time: 10 minutes
- Cook Time: 12 minutes
- Category: Dessert, Holiday
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 cookie
- **Calories:** 98
- **Sugar:** 7g
- **Sodium:** 22mg
- **Fat:** 5.5g
- **Saturated Fat:** 3.4g
- **Unsaturated Fat:** 1.8g
- **Trans Fat:** 0g
- **Carbohydrates:** 11g
- **Fiber:** 0.3g
- **Protein:** 0.8g
- **Cholesterol:** 15mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Ingredients and Smart Substitutions

The ingredients that make this recipe irresistible

Cherry cookies recipes shine with a few thoughtfully chosen ingredients. All-purpose flour pairs with almond flour to give the cookies a soft and tender crumb. The almond flour isn't just there for texture, it adds subtle richness and a hint of nuttiness that rounds out the cookie's flavor. Unsalted butter and sugar lay the foundation, while maraschino cherry juice gives the dough a soft pink color and mellow sweetness.

Almond extract is key. Just half a teaspoon brings out the cherry flavor and gives that signature "bakery cookie" aroma. If you're looking to tweak the dough, coconut flour or ground oats can replace almond flour for a heartier result.

Stack of cherry cookies on a dark red background

And if you love a flexible dough like I do with [banana bread cookies](#), this one's highly customizable. Stir in chopped walnuts, white chocolate chips, or even a few crushed freeze-dried cherries for your own spin on cherry cookies.

Smart steps for chilling, baking, and storing

Chilling the dough is essential. Letting the dough rest in the fridge for 30 minutes helps control spreading and enhances the flavor. Use a cookie scoop for even sizing and consistent baking results.

Bake just until the edges are golden. Let them cool before storing in an airtight container, Cherry cookies stay soft and chewy for days, much like [eggless peanut cookies](#) when stored well. You can also freeze the dough ahead of time for easy baking later.

Variations and Creative Twists

Simple upgrades for next-level

Cherry cookies are beautiful on their own, but small tweaks can take them to the next level. Add dark chocolate chunks for a rich twist, or brighten the flavor with a little citrus zest. Craving more cherry goodness? Stir in some chopped dried cherries. For a bit of sparkle, roll the dough balls in sanding sugar right before baking.

You can also glaze them after baking with a quick mix of powdered sugar and cherry juice. It adds sheen and extra flavor without overshadowing the cherries themselves.

Holiday flair and celebration-ready cherry cookies

For special occasions like Christmas or Valentine's Day, shape your cookies into hearts, stars, or wreaths. Press the center with your thumb before baking and add a white or dark chocolate drop for a fun blossom-style cookie.

Cherry cookies also look gorgeous in a mixed cookie box, especially next to bold flavors like [mini eggs chocolate cookies](#). The mix of colors, textures, and flavors makes for a spread that's as festive as it is delicious.

Whether you're keeping them classic or making them your own, cherry cookies are a celebration in every bite.

Baking Techniques for Perfect Cherry Cookies Every Time

baking tips for flavor and texture

If you're like me, you're not just baking cherry cookies to follow a recipe, You are baking to create a moment. To make them unforgettable, you have to get both flavor and texture right. Begin by creaming room temperature butter with sugar until the mixture is light and fluffy. This step incorporates air into the dough, creating the soft, tender texture cherry cookies are known for.

Next, stir in the extracts and cherry juice before adding the dry ingredients. When you add the flour, mix gently to keep the dough soft. Finally, fold in the chopped maraschino cherries to avoid staining and maintain their shape.

Top-down view of cherry cookies with visible cherry chunks

Chilling is essential. Refrigerating the dough for at least 30 minutes helps the flavors come together and reduces spreading. It also makes scooping simpler, especially if you're aiming for neat, uniform rounds like in strawberry lemon cookies.

How oven placement and timing affect cherry cookies

Even with perfect dough, your oven technique matters. Bake cherry cookies on the center rack to promote even heating and reliable results every time. Baking too high can lead to over browning, while baking too low may cause burnt bottoms before the centers are fully set.

Use parchment lined sheets for easy cookie removal. They are done when the edges are golden and the centers are just a little soft. Let them rest on the tray for three minutes, then move to a rack. The result is buttery, tender cherry cookies with the perfect bite.

Serving Ideas and Pairings for Cherry Cookies

How to serve this recipe beyond the basics

A fresh tray of cherry cookies is already special, but let's elevate the experience. Pair them with herbal tea, a vanilla latte, or even a glass of sparkling rosé for a delightful treat. Their cherry almond notes match well with floral and fruity drinks, making them ideal for brunch or dessert boards.

For something fancier, plate cherry cookies with fresh raspberries, chocolate bark, or candied nuts. They also pair beautifully with cheeses like mascarpone or brie for a rich yet balanced spread that feels both cozy and indulgent.

Holiday platters and cookie gifting made easy

Homemade cherry cookies are a standout addition to any holiday cookie box. Their pink hue and crisp edges add color and contrast. I often pair them with [micro mini egg cookies](#) for variety in both flavor and size.

For festive touches, try a white chocolate drizzle for Valentine's Day or press in a pistachio before baking for a red and green holiday look. Wrap in parchment with twine or fill a glass jar for a gift that feels homemade but elegant.

Or keep it simple and serve cherry cookies warm with vanilla ice cream. However you share them, these cookies bring joy in every bite.

Storing and Freezing Cherry Cookies for Freshness

How to keep them soft when storing them

Once baked, cherry cookies stay fresh for several days if you store them properly. Once fully cooled, store them in an airtight container with parchment paper between each layer. This keeps the cherry bits from sticking and preserves the cookies' soft texture.

If your kitchen air is dry, add a slice of bread to the container. The cookies absorb just enough moisture from the bread to stay tender without becoming soggy. For gifting, a well sealed tin also works, just be sure it closes tightly to maintain freshness.

Freezing tips for dough and baked cherry cookies

This cherry recipe dough freezes well. Scoop the dough into balls, freeze them on a tray, then transfer to a freezer bag for easy storage. When ready to bake, place them straight into a preheated oven and add an extra minute or two.

You can also freeze fully baked cookies. After cooling, layer them in a sealed container with wax paper between rows. They'll keep for two months. To serve, let them come to room temp or warm briefly in the oven.

This method works just as well for gluten-free mini egg cookies and even tiny micro mini egg versions. With a little planning, you can enjoy fresh tasting cherry cookies any time even straight from the freezer.

Close-up of stacked cherry cookies showing texture

Why This Recipe Deserve a Spot in Your Favorites

Cherry cookies that fit every mood and season

There's something quietly magical about cherry cookies. They never try too hard, yet they always leave an impression. Whether it's the holidays, a spring brunch, or a cozy rainy day, these cookies fit right in. Their soft texture and almond cherry balance make them an easy go to.

They check every box simple to make, friendly for kids, great for freezing, and just elegant enough for gifting. They're sweet without being too much, and the cherry adds festive color without overdoing it.

Why cherry cookies create connection, not just flavor

I've made these for community events, mailed them in cookie boxes, and shared them in virtual classes. People remember them not just for the taste, but for the feeling they bring. For me, they sit beside [scramble cookies](#) as a true personal favorite.

The first time I made them wasn't about perfection. It was about recreating the feeling of my abuela's kitchen cozy, intentional, and full of care. That's what these cookies carry. They're not just sweet they tell a story.

And while dessert trends come and go, this recipe will always be part of my rotation. It's a quiet classic with heart and memory. If you want cookies that mean something, cherry cookies belong on your favorites list.

Conclusion

Cherry cookies aren't just another dessert, They're a little slice of memory wrapped in dough. They're the kind of cookie that shows up in your story again and again. From my abuela's Bronx kitchen to pop up dinners and Zoom classes, these cookies have stayed with me for a reason. They're easy enough for a weeknight but special enough for a celebration.

Whether you're baking them plain, dipping in chocolate, or sharing in a holiday tin, cherry cookies bring a little extra joy with every bite. They're soft yet never soggy, perfectly sweet without going overboard, and easy to customize to your taste. You can roll them in sugar, stuff them with chocolate, or serve them warm with tea, And they'll still shine.

What I love most is that they bring people together. When someone bites into one and says, "What's in this?" or "This reminds me of something," I know I've done my job. These cookies are more than just a treat. They're connection, warmth, and tradition in one small, pink tinged package.

So now it's your turn. Bake a batch, make them your own, and let them tell your story. Whether you're using maraschino cherries from the back of the fridge or experimenting with seasonal fruit, you'll find your rhythm. And if you're ever stuck, just remember: great food doesn't have to be complicated. It just has to come from the heart.

Now that you've got the method, the tips, and the soul, Go make your cherry cookies. And if someone asks for the recipe, you know where to send them.

If you enjoyed this recipe and want even more delicious ideas, be sure to follow me on [Pinterest](#) where I share daily cooking inspiration, tips, and meal ideas. You can also subscribe to my [YouTube channel](#) to watch step-by-step video tutorials that make every recipe easy and fun to follow. Whether you're looking for quick weeknight dinners or impressive dishes for guests, you'll find plenty to explore. Become part of the community and stay up to date with every new recipe!

FAQ: Cherry Cookies – Answers to Your Most Searched Questions

What is the Cherry Cookie skill?

This question comes straight out of the Cookie Run game universe. The "Cherry Cookie" is an explosive, fun character whose skill involves hurling cherry bombs at enemies. While it might show up in your search for cherry cookies, this character is purely fictional and has no relation to real baking. That said, if you're looking to bring that same pop and energy into your kitchen, the recipe for actual cherry cookies is a much sweeter, safer choice.

Is Cherry Blossom Cookie a girl?

Yes, in the Cookie Run mobile game, Cherry Blossom Cookie is portrayed as a girl with a graceful and generous personality. She's known for her picnic baskets and pastel design. Although unrelated to baking, she's become something of a mascot for those who love all things cute and cherry themed. If you're planning to bake cherry cookies for a party or themed event, this character could be a fun inspiration for decorations or packaging.

What is cherry blossom cookie?

Outside of the game world, “cherry blossom cookie” can refer to a delicate cookie flavored with cherry blossom extract or decorated with pink icing. However, that’s different from the cherry cookies we’re focused on in this recipe. Our version uses real maraschino cherries and almond extract for flavor, No blossoms, just pure bite sized comfort. That said, both cookies celebrate soft flavors and elegance in their own ways.

What are the different types of Christmas cookies?

Christmas cookies are all about variety. From spiced gingerbread and frosted sugar cookies to thumbprints and spritz, there’s something for everyone. Cherry cookies fit in beautifully with their vibrant red pieces and buttery, soft texture. They’re often paired with white chocolate or finished with glaze, making them both eye catching and festive. On a holiday platter, they balance out richer cookies and add color contrast naturally.

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