

Black Forest Zebras

3 cups all purpose flour
3 cups sugar
3 tsp. baking powder
2 tsp. Salt
1 large box regular Black Cherry Jell-O
1 small box sugar free Black Cherry Jell-O
2 sticks butter (unsalted), melted
1 1/3 cups cocoa (unsweetened)
4 eggs
2 tsp. MiO water enhancer Black Cherry drink mix
1 1/2 cup semisweet chocolate chips
1 1/2 cups dried cherries (tart) cut small
1 cups powdered sugar

In small bowl mix powdered sugar and sugar free Jell-O
Set aside

Stir flour, sugar, regular Jell-O, baking powder, and salt together
In a second large bowl, melt butter
As you add each of the following, whisk well after each
Add cocoa to butter, then add eggs
Add Black Cherry drink mix
Stir flour mixture into liquid until well combined
Fold chocolate chips and cherries in last

Use small cookie scoop to form small 1 to 1 1/2 inch balls
Place each into bowl of powdered sugar, and coat twice
Place onto parchment paper lined cookie sheet
Bake at 350 degrees 12 to 14 minutes
The cookies will crack exposing interior.
Transfer to wire racks