CHOCOLATE SUGAR COOKIES or CHOCOLATE CHERRY COOKIES

1 ¾ cups sugar

1 cup cocoa

2 cups self rising flour

4 eggs

½ cup canola oil

1 tablespoon vanilla

1/2 cup plain granulated sugar or red or green granulated sugar

48 maraschino cherries, drained, optional

Combine sugar, cocoa and flour in a large bowl; stir to mix. Mix eggs, oil and vanilla in a separate small bowl and beat. Combine the liquid with the dry ingredients and beat until smooth. Cover bowl and place in refrigerator for several hours to chill. Shape dough into ¾-inch to 1-inch balls and roll in sugar to coat. Place 1-inch apart on cookie sheets. Bake cookies in a preheated 375F oven for 8-10 minutes or until cookies are set. If desired, place a cherry in the center of each cookie immediately after removing from oven. Yield: 4 dozen cookies.

\*\*May need to clean hands while rolling cookie balls. Keep dough chilled in between batches of cookies being cooked.