

ZERO-SUGAR) CHERRY COOKIES

- 1 Sugar-free/Zero sugar cake mix - yellow or white (I used a yellow one)
- 1 box sugar-free jell-O (I used black cherry but use any flavor you wish)
- 1/2 cup oil or melted butter (I used oil)
- 2 tablespoons water
- 2 eggs
- unsweetened coconut (optional)

Preheat the oven to 350 degrees F.

Combine the cake mix and jell-O together with a whisk. Add the rest of the ingredients and mix well til combined. I did use an electric mixer to do this. Don't forget to scrape the sides with a spatula.

Using a small cookie scoop - 1 tablespoon size drop dough about 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes. Cool for about 1 minute and remove cookies to cool completely on a wire rack.

Note: If you are adding the coconut to the dough, press a little extra coconut on top of the dough and press lightly into the dough. Remove any excess coconut that falls on the cookie sheet.

Store in an airtight container.

