



Cherry Chocolate Chunk Cookies



24 cookies



20 minutes

INGREDIENTS

- 1 $\frac{1}{4}$ cups (2 $\frac{1}{4}$ sticks of butter)
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup sugar
- 1 egg
- 2 teaspoons vanilla extract
- 1 $\frac{1}{2}$ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- 3 cups old fashioned oats
- 1 cup dried tart cherries
- 1 cup white chocolate chips (may use semi-sweet, or dark chocolate)
- 1 cup toasted pecans, chopped

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Put pecans on a cookie sheet and bake in the oven for 10 minutes, or until lightly toasted. Remove from oven and let cool before chopping.
3. In large mixing bowl with paddle attachment, cream butter and both sugars together until fluffy. Add the egg and vanilla and beat until blended. In a large bowl, combine the flour, oatmeal, baking soda, cinnamon, and salt. Add this mixture to the butter-sugar mixture one cup at a time until dough is well blended. Add cherries, chocolate chips, and pecans.
4. On a parchment lined baking sheet, drop $\frac{1}{4}$ cup of cookie dough, placing each cookie 3 inches apart. Bake in oven for 13 to 15 minutes, or until cookies are a nice golden brown. Remove from oven and let cool on the baking sheet a few minutes before removing. Enjoy!