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Recipes from the Cherry Orchard Inn

Recipe for: Very Cherry Chocolate Chunk Cookies

Prep Time: 20 minutes

Cook Time: 13-15 min.

Serves: 2

Ingredients:

1 1/4 cups (2 1/4 sticks) butter, softened

3/4 cup firmly packed brown sugar

3/4 cup granulated sugar

1 egg

2 teaspoons vanilla extract

1 1/2 cup all-purpose flour

1 teaspoon baking soda

1 teaspoon cinnamon

1/2 teaspoon salt

3 cups old-fashioned oats

1 cup dried tart cherries

1 cup white chocolate chips (or dark chocolate chips, or semisweet chocolate chips, whatever you like!)

1 cup chopped pecans

Directions:

1. Preheat oven to 375°. In bowl of electric mixer, using the paddle attachment, beat together butter and both sugars until light and fluffy. Beat in egg and vanilla.
2. In separate bowl combine flour, baking soda, cinnamon, and salt. Mix well and add to the butter mixture. Next, mix in the oats. Stir until well-blended.
3. Add the cherries, white chocolate chips (or whichever chips you're using. Be creative here!), and chopped pecans. Stir just until blended.
4. Scoop a generous portion of batter (about 1/4 cup) and place on a parchment-lined baking sheet, being careful to place cookies 2 inches apart. Bake for 13-15 minutes, or until cookies are a nice golden brown. Let stand a minute then transfer to wire cooling racks. Enjoy!

Happy Baking!

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