

Cherry Chocolate Cookies



Ingredients:

- 1 cup unsalted butter
- 1 cup light or dark brown sugar, firmly packed
- 2 large eggs
- 1 & 1/2 teaspoons vanilla extract
- 1 & 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 3 cups old-fashioned oats
- 1 cup dried cherries
- 8 ounces semi-sweet chocolate chips or chunks



Directions:

1. Preheat oven to 350 degrees F.
2. Mix butter and brown sugar together until smooth. Add the eggs one at a time, mixing after each addition. Add vanilla.
3. In a separate bowl, mix together flour, baking soda, cinnamon, and salt. Gradually add to the butter mixture until combined. Careful not to over mix. Stir in oats, dried cherries, and chocolate.
4. Drop by tablespoonfuls onto lightly greased baking sheets. Bake for 10 to 12 minutes, or until bottoms are lightly browned. Cool on pans for a 2-3 minutes, then remove to wire racks to cool completely.

Enjoy!