



## Chocolate Chip, Oatmeal & Dried Cherry Cookies

**Prep: 25 minutes**

**Bake: 16 minutes per batch**

**Makes: about 32 cookies**

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup granulated sugar
- 1 cup unsalted butter (2 sticks), softened
- ½ cup light brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups rolled oats
- 1½ cups semi-sweet chocolate morsels
- 1 cup dried cherries
- ½ cup chopped walnuts or pecans
- Nonstick cooking spray

**1.** Preheat oven to 350°. In medium bowl, with whisk, stir together flour, baking soda, baking powder and salt. In large bowl, with mixer on medium speed, beat sugars and butter 2 to 3 minutes or until creamy, scraping bowl occasionally with rubber spatula. Add eggs 1 at a time, beating after each addition until well combined; scrape bowl. Add vanilla extract and beat until combined. Reduce speed to low, and gradually add flour mixture, beating until well combined; scrape bowl. Stir in oats, morsels, cherries and nuts.

**2.** Lightly spray cookie sheet with nonstick cooking spray. Using 2 small spoons, drop about 2 tablespoons cookie dough 2 inches apart onto prepared cookie sheet. Bake cookies 16 to 18 minutes or until edges of cookies are golden brown and centers are slightly soft. Cool cookies on cookie sheet 1 minute, then transfer to wire rack. Repeat with remaining cookie dough.

*Approximate nutritional values per serving (1 cookie):  
201 Calories, 10g Fat (5g Saturated), 29mg Cholesterol,  
88mg Sodium, 27g Carbohydrates, 2g Fiber, 3g Protein*