

## Chocolate Chunk & Dried Cherry Oatmeal Cookies

Carolyn T's  
Cookbook

Servings: 48

Author: Schokinag website (chocolate producer)

Source: Bake or Break blog (Jennifer)



*Notes: These also can be made into bar cookies. Press dough into a lightly greased 9x13 baking pan. Bake about 20 minutes.*

1. Preheat oven to 350.
2. In large bowl beat butter and brown sugar together until smooth. Add eggs one at a time, mixing after each addition. Add vanilla.
3. In separate bowl combine flour, baking soda, cinnamon and salt. Whisk together then gradually add to butter mixture just until combined. Do not overmix. Stir in oats, cherries and chocolate.
4. Drop by tablespoons full onto lined or lightly greased baking sheets. Bake for 10-12 minutes, or until bottom edges are lightly browned. Cool on pans for a few minutes, then remove to wire racks to cool completely.

**1 cup butter**

**1 cup brown sugar, firmly packed**

**2 whole 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 oats, rolled (raw)**

**1 cup dried cherries**

**8 ounces semisweet chocolate, chunks or chips**

**Blog: Carolyn T's Blog:**

**<http://tastingspoons.com>**

*Per Serving (excluding unknown items): 115 Calories; 6g Fat (44.1% calories from fat); 2g Protein; 15g Carbohydrate; 1g Dietary Fiber; 19mg Cholesterol; 93mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.*