

## CHERRY CHOCOLATE CHUNK OATMEAL COOKIES

### INGREDIENTS

1 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1 cup (2 sticks) butter, softened  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
2 large eggs  
1 teaspoon vanilla extract  
3 cups quick or old-fashioned oats  
1 1/2 cups dried cherries  
1 1/2 cups semi-sweet chocolate chunks or chips

### DIRECTIONS

Preheat oven to 350F. Prepare your cookie sheets with silpat or parchment paper.

Combine, flour, baking soda, salt and cinnamon in small bowl. Cream together butter, granulated sugar, brown sugar, eggs and vanilla extract in large bowl. Gradually beat in flour mixture. Stir in oats, cherries, and chocolate chunks/chips. Drop by rounded tablespoon onto cookie sheets.

Bake for 10-12 minutes. Cool on cookie sheet for a couple of minutes before removing to wire racks to cool completely.