

AMARETTO OATMEAL COOKIES WITH CRACKED ALMONDS AND TART CHERRIES

INGREDIENTS

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup (2 sticks) butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
2 large eggs
2 teaspoon almond extract
2 tablespoons amaretto liqueur, divided
3 1/2 cups quick or old-fashioned oats
1 1/2 cups toasted almonds, chopped or cracked
1 1/2 cups dried tart cherries

DIRECTIONS

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

In a small bowl, combine dried cherries and 1 tablespoon of the amaretto. Toss to combine and let the cherries soak up the alcohol while you make the rest of the cookie dough.

Combine, flour, baking soda and salt in small bowl and set aside. In the work bowl of your stand mixer, cream together butter, granulated sugar, brown sugar, eggs, almond extract and remaining tablespoon of amaretto . Gradually beat in flour mixture. Stir in oats, almonds and cherries (including any amaretto still in the bowl). 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.