

## CHOCOLATE CHIP OATMEAL COOKIES WITH PECANS AND DRIED CHERRIES

Note: I always double this recipe as I make large cookies, 6 to a regular sized sheet.

1 ¼ cup all-purpose white flour  
¾ teaspoon baking powder  
½ teaspoon salt  
½ teaspoon baking soda  
1 ¼ cup old-fashioned rolled oats  
1 cup pecans, chopped  
¾ cup chocolate chips  
1 cup dried tart cherries  
1 ½ sticks unsalted butter, softened  
1 ½ cups dark brown sugar  
1 large egg  
1 teaspoon vanilla extract

1. Whisk flour, baking powder, baking soda, and salt in medium bowl. Set aside.
2. In second bowl combine nuts, oats, cherries, and chocolate chips. Set aside.
3. In mixer whip butter. Add brown sugar and whip. Add egg and whip till well mixed and slightly fluffy.
4. Add flour mixture to #3, mix well.
5. Add nuts, oats, cherries, and chocolate chips.
6. On parchment paper-lined cookie sheets scoop out 6 large amounts. Press down slightly with palm of hand.
7. Heat oven to 350 degrees with rack in middle of oven.
8. Bake about 12 minutes, maybe a little more so that edges are brown.
9. Let cool on sheets for about 5 minutes, cool on racks.