

Oatmeal Cherry Chocolate Chip Cookies

Ingredients:

1 and 1/2 Cups all-purpose flour
1/2 Teaspoon baking powder
1/2 Teaspoon salt
1/2 Teaspoon cinnamon
1 cup Unsalted butter, softened
1 cup Packed light brown sugar
2 Large eggs
2 Teaspoons vanilla extract
3 Cups old fashioned oats
1 and 1/2 Cups semi-sweet mini chocolate chips
3/4 Cup dried cherries

Directions:

1. Preheat oven to 350 degrees F, and line baking sheets with parchment paper or silicone baking mats.
2. In a medium bowl, whisk together the flour, baking powder, salt and cinnamon. Set this aside.
3. With an electric mixer on medium, cream together the butter and both sugars for 3 to 5 minutes, until light and fluffy. On low speed, mix in the eggs one at a time, scraping down the bowl as necessary. Then mix in the vanilla extract.
4. In a few additions, mix in the flour mixture with the mixer on very low speed. Then stir in the oats, chocolate chips and cherries.
5. Scoop the dough using a small cookie dough scoop, roll into balls, then place on baking sheets, leaving adequate space between them. Using the palm of your hand, gently flatten the dough.
6. Bake the cookies for 6 minutes then rotate baking sheets and bake for an additional 5 to 6 minutes, or until the edges are golden brown, while the middles are still pale. Cool the cookies for 2 minutes on baking sheet, then cool on wire rack for 30 minutes. Store in an airtight for 5 days.

Recipe Adapted by Bakelette from [Brown Eyed Baker](#)