



Cherry / Chocolate Chip Cookies

Ingredients:

- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- 1 ½ teaspoons cornstarch
- ½ teaspoon salt
- ¾ cup unsalted butter (melted)
- ¾ cup light brown sugar (loosely packed)
- ½ cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 cup chocolate chips
- 1 cup CC Orchards Dried Cherries ☺



Directions:

1. Mix flour, baking soda, cornstarch & salt in a large bowl. Set Aside.
2. In a medium size bowl, whisk the melted butter, brown sugar and white sugar together until no brown sugar lumps remain. Whisk in the eggs and then the vanilla. Pour the wet ingredients into the dry and mix together with a large spoon or rubber spatula. The dough will be very soft, yet thick.
3. Fold in the chocolate chips and CC Orchards Dried Cherries. They may not stick to the dough because of the melted butter, but do your best to have them evenly disperse throughout the mixture.
4. Cover the dough and chill for 2 hours, or up to 3 days. Chilling is mandatory.
5. Take the dough out of the refrigerator and allow to slightly soften at room temperature for 10 minutes.
6. Preheat the oven to 325o F. Line two large baking sheets with parchment paper or silicone mats. Set aside.
7. Roll the dough into balls, approx. 3 tablespoons of dough each. The dough will be crumbly, but the warmth of your hands will allow the balls to stay intact. Roll the cookie dough balls taller rather than wider to ensure the cookies bake up to be thick.
8. Put 8 balls of dough onto each cookie sheet. Press additional chocolate chips or cherries on top of the dough for looks, if desired.
9. Bake the cookies for 11-12 minutes. The cookies will look very soft and under-baked. They will however continue to bake on the cookie sheet.
10. Allow to cool on the sheet for 10 minutes before moving to a wire rack to cool completely.
11. Cookies stay soft and fresh for 7 whole days at room temperature.

Notes:

- Baked Cookies &/or Rolled Unbaked Cookie Dough may be frozen up to 3 months.
- To bake dough, cut while frozen and place on cookie sheet for 12 minutes.
- **A variation on this recipe:**
 - Substitute one (1) cup of the flour with (1) cup of Oats or Rice Krispies to give them a little more crunch !!!