

CHERRY CHOCOLATE CHIP OATMEAL COOKIES, WITH TOASTED ALMOND SLICES

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 old-fashioned oats
- 1 1/2 cups semi-sweet chocolate chips
- 1 1/2 cups dried cherries
- 1 cup slices almonds, toasted

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, dried cherries, and chocolate chips. Finally, gently fold in the toasted almond slices (you don't want to break them to tiny pieces so be gentle). 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.