

Oatmeal Chocolate Chip Cookies with Dried Cherries

Bon Appetit/revised by Matt Meinke

I never seem to follow directions. On my first attempt I was already changing this Bon Appetit recipe some, but I am I glad I did! It is great...buttery, full of flavor, esp with the oatmeal coming out of a food processor, almost functioning like flour.

1 c (2 sticks) unsalted butter, room temperature
1 c (packed) brown sugar
½ c sugar
1 t vanilla extract
2 eggs
2 c old-fashioned oats (coarsely chopped in processor - this is key)
1 ½ c flour
1 t baking soda
1 t salt
1 ¼ cups dried tart cherries (6 oz)
1 ¼ c semisweet chocolate chips

Preheat oven to 375. Line two baking sheets with parchment paper. Blend all ingredients, except cherries and choc. Chips. Mix. Spoon by rounded tablespoons 2 inches apart, as cookies will spread. Bake in center of oven for 11 minutes, or until equally browned. Pull paper and cookies off immediately to cool more quickly and prevent overcooking. Transfer to racks.