

# WHITE CHOCOLATE CHIP COOKIES WITH DRIED CHERRIES

## Ingredients

2 1/2 cups uncooked old-fashioned rolled oats	1 cup packed light brown sugar
2 cups flour	2 eggs
1 tsp baking soda	1 tsp vanilla extract
1 tsp baking powder	1 package (12 oz) white chocolate chips
1/2 tsp salt	1 1/2 cups chopped walnuts
2 sticks (1 cup) butter	1 cup dried cherries or cranberries
1 cup granulated sugar	

## Directions

1. Heat oven to 375 degrees; process oats in a food processor to a fine powder. Combine oatmeal, flour, baking soda, baking powder, and salt in a medium bowl. Set aside.
2. Beat together butter and sugars in bowl of an electric mixer on medium speed until combined; beat in eggs and vanilla until fluffy. Reduce speed to low; add dry ingredients, about 1/2 cup at a time. Stir in chips, walnuts, and dried cherries.
3. Drop by tablespoonful on greased baking sheets. Bake in batches until golden, about 10 to 12 minutes, rotating baking sheet after 5 minutes.
4. Remove to wire racks; cool.

Yield: 5 dozen cookies

Source: *Holiday Cookies* (Chicago Tribune)