

CHERRY-OATMEAL-CHOCOLATE CHIP-WALNUT COOKIES

“Recipe by Barbara Hammons”

Ingredients

1 cup butter
¾ cup light brown sugar, packed
¾ cup granulated sugar
1 tablespoon vanilla
¼ cup applesauce
1-¾ cups all purpose flour
½ cup quick oats
1 ½ teaspoon baking soda
1 ½ teaspoon baking powder
1 teaspoon salt
12 oz. miniature semi-sweet chocolate chips
1 cup dried cherries (cut cherries in half)
1 cup chopped walnuts

Directions

- Thoroughly mix butter, sugars, vanilla and applesauce
- In separate bowl, mix dry ingredients (excluding the chips, cherries and nuts)
- Gradually add flour mixture to butter mixture. Add the chips, cherries and nuts.
- Drop by rounded tablespoons onto un-greased cookie sheet
- Bake at 375 degrees 12-14 minutes. Let cookies set before removing from sheet.
- For a different flavor, add a scant ¼ tsp of nutmeg and scant ¼ tsp of cinnamon.

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