

Our State eats

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Chocolate-Cherry Oatmeal Cooking

Yield: 48 cookies.

- 2 sticks unsalted butter, at room temperature
- 1¼ cups granulated sugar
- ⅔ cup light brown sugar, packed
- 1 egg
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 1¾ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- 1½ teaspoons salt
- 1 cup cornflake cereal, crushed
- ½ cup quick-cooking oats
- 1 cup white chocolate chips
- 1 cup dried cherries

In a standing mixer with the paddle attachment, cream together the butter and sugars on medium-high speed for 2 to 3 minutes or until light and fluffy. Scrape down the sides of the bowl and add the egg and vanilla and almond extracts. Beat on medium speed for 1 to 2 minutes.

Reduce the speed to low and add the flour, baking powder, baking soda, and salt. Mix just until the dough comes together.

Remove bowl from mixer and stir in the crushed cornflakes, oats, chocolate chips, and cherries until all ingredients are incorporated.

Scrape the dough onto a sheet of plastic wrap and wrap tightly. Refrigerate dough for 1 hour.

Heat the oven to 350°. Line baking sheets with parchment paper. Remove dough from refrigerator and let sit out for 10 minutes. Pinch off dough and form 1-inch balls. Place on baking sheet, approximately 3 inches apart.



Bake for 13 to 18 minutes or until the edges are slightly brown. Cookies will spread and should be slightly soft in the center. Cool the cookies completely on the sheet pans before transferring to a cooling rack. Store in an airtight container for up to 2 weeks.

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