

Chocolate Cherry Cookies

1 cup dried cherries - simmer in boiling water while preparing other ingredients

1³/₄ sticks of butter (next time I would only use 1¹/₂ sticks)

3.5 ounces bittersweet chocolate

2 eggs

³/₄ cup white sugar

³/₄ cup dark brown sugar

Melt the butter in a sauce pan over low heat. When butter is half melted, remove from heat and add bittersweet chocolate chunks to melt. Stir the butter and chocolate until they emulsify and come together. Add the brown and white sugars and stir well to combine. Add the eggs and stir well to combine. After adding eggs it will become shiny and elastic.

1¹/₂ cups all-purpose flour

1 cup cocoa (used dutch processed cocoa)

1 teaspoon baking soda

1 teaspoon salt

¹/₂ teaspoon cinnamon

Mix together the flour, cocoa, baking soda, salt, and cinnamon. Add to the butter/chocolate mixture and stir well to combine.

2 cups old fashioned rolled oats

1 cup coarsely chopped pecans (next time I would use only ¹/₂ cup)

Drain cherries. Add the pecans, oats, and cherries to the dough. Stir to combine. Preheat oven to 350°. Line a baking sheet with parchment or use a silicone mat or non-stick baking sheet. Using a tablespoon, place mounds of dough on the prepared cookie sheet. Flatten the mounds out so that they are about 1/2" to ³/₄" thick and a circle shape. Bake for about 15 minutes in a standard oven, until dough becomes firm. Adjust time for your own oven.