

MAKE IT!

White Chocolate Cherry Cookies

Makes about 12 cookies

1	Stick melted butter
2/3	cup brown sugar, packed
1 1/2	teaspoon vanilla extract
2	eggs
1	cup American Spoon Dried Cherries
3/4	cup pecan halves, chopped
3/4	cup white chocolate chunks
2 3/4	cup All Purpose flour
1	teaspoon kosher salt
1	teaspoon baking soda
1/4	teaspoon cinnamon

Combine the melted butter, brown sugar, and vanilla into the bowl of a stand mixer. Using the paddle attachment, whip on medium speed until well combined, about half-a-minute. Reduce speed to medium-low and add eggs, one at a time. When the eggs are fully incorporated, add the dried cherries, pecan halves, and white chocolate chunks. Continue mixing until everything is incorporated.

In a separate bowl, whisk the flour, kosher salt, baking powder, and cinnamon together. With the mixer on low, add the flour to the other ingredients. Mix until everything just comes together, taking care not to over mix. Place the dough in the refrigerator and chill for about 30 minutes.

When ready to bake, preheat oven to 350 degrees. Scoop cookies to form roughly golf ball size rounds. Place them on a parchment lined baking pan and give them a little press to slightly flatten. Place in oven and bake for 8-10 minutes, or until the bottoms of the cookies are golden brown. Rotate halfway through the bake time. Remove from oven and transfer to a rack to cool.

