

CHERRY-CHOCOLATE CHIP OATMEAL COOKIES

Bon Appetit Dessert Cookbook

The Cooks Next Door

1 c. all purpose flour
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. plus 2 Tb. unsalted butter, room temperature
1/2 c. sugar
1/2 c. (packed) dark brown sugar
1 large egg
1 tsp. vanilla extract
1/2 tsp. almond extract
1 c. old-fashioned oats
1 1/2 c. semisweet chocolate chips
1 c. dried tart cherries
1/2 c. slivered almonds, toasted

Position racks in center and top third of oven and preheat to 325°F. Line 2 large baking sheets with parchment paper. Sift flour, baking soda and salt into medium bowl. Using electric mixer, beat butter, sugar and brown sugar in large bowl until well blended. Mix in egg and both extracts. Beat in flour mixture. Mix in oats, then chocolate chips, cherries and almonds.

Drop dough by rounded tablespoonfuls onto baking sheets, spacing 2 inches apart. Bake cookies 12 minutes. Switch and rotate baking sheets. Bake cookies until golden, about 6 minutes longer. Cool cookies on baking sheets (cookies will firm as they cool). (Can be prepared 1 week ahead. Store airtight at room temperature.)