

CHERRY CHEWBIBLEES (CHRISTMAS COOKIES)

Beyond ordinary, try these cookies made with extraordinary dried cherries!



1 cup margarine, softened
3/4 cup granulated sugar
3/4 cup firmly packed brown sugar
2 eggs
1 teaspoon vanilla extract
2-1/4 cups all-purpose flour
1 teaspoon baking soda
1-2/3 cups coarsely chopped white
chocolate or vanilla milk chips
1-1/2 cups dried tart cherries
1 cup cashews, coarsely chopped

Combine margarine, granulated sugar, brown sugar, eggs and vanilla in a large mixing bowl. Beat with an electric mixer on medium speed until thoroughly mixed. Combine flour and baking soda; gradually add flour mixture to butter mixture. Stir in white chocolate, dried cherries and cashews. Drop by rounded tablespoonfuls onto ungreased baking sheets.

Bake in a preheated 350-degree oven 10 to 12 minutes, or until light golden brown. Do not overbake. Let cool on wire racks; store in a tightly covered container. These cookies freeze well.

Makes 4-1/2 dozen cookies.