

## OATMEAL CHERRY COOKIES

This favorite cookie recipe gets a new taste with dried cherries.



- 1 cup (2 sticks) butter or margarine, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt (optional)
- 2 cups quick-cooking or old-fashioned oats, uncooked
- 1-1/2 cups dried tart cherries
- 1 cup semisweet chocolate chips

Put margarine, brown sugar and granulated sugar in a large mixing bowl. Beat with an electric mixer on medium speed 3 to 4 minutes, or until creamy. Add eggs and vanilla; beat well. Combine flour, baking powder and salt, if desired; add to egg mixture. Stir in oats, cherries and chocolate chips; mix well.

Drop by rounded tablespoonfuls onto an ungreased cookie sheet. Bake in a preheated 350-degree oven 10 to 12 minutes, or until golden brown. Let cool 1 minute on cookie sheet; remove to wire rack to cool completely. Store in a tightly covered container.

Makes about 4 dozen.