

Sharon's Cookies (Chocolate Chip Variation)

Source: Sharon via Once Upon a Tart

Ingredients

- 2 cups Flour
- 1 teaspoon Baking Soda
- $\frac{3}{4}$ teaspoons Salt
- 2 sticks Butter, Softened
- $\frac{1}{2}$ cup Sugar
- 1 cup Packed Light Brown Sugar
- 2 teaspoons Vanilla
- 2 Eggs
- $1\frac{1}{2}$ cups Chocolate, Broken Into Pieces
- 2 cups Rolled Oats
- $\frac{1}{2}$ cup Pecans, Chopped
- $\frac{1}{2}$ cup Dried Cherries

Method

350 oven. Parchment paper on baking sheets (optional).

Cream butter and sugars for 5 minutes. At low speed add eggs, one at a time, then vanilla.

In separate bowl whisk flour, soda, salt. Gradually add to wet ingredients, using paddle mixer on low until no flour is visible. Stir in rolled oats and add chocolate, nuts, and cherries.

Bake in center of oven for 10-12 minutes for small cookies, or until centers no longer have shiny look of raw dough. (Do like regular chocolate chip cookies - moist is better than crisp for me.)