

### Cherry Chocolate-Chunk Cookies

- 1 ½ cups all-purpose flour
- 1 t. baking soda
- ½ t. salt
- ½ lb. (2 sticks) unsalted butter, room temp
- ¾ cup packed light brown sugar
- ¾ cup sugar
- 1 large egg
- 1 t. pure vanilla extract
- 1 ½ cups oats
- 1 cup dried cherries
- 4 ½ oz. bittersweet chocolate, coarsely chopped  
(semi-sweet choc chips can be substituted)
- 1 cup toffee pieces

1. Preheat oven to 350 degrees. Line two baking sheets with parchment paper. In a medium-sized bowl, sift together flour and baking soda and set aside.
2. In a separate bowl, cream the butter and both sugars until light & fluffy (2 – 3 minutes), scraping down the sides of the bowl once or twice. Add the egg; mix on high speed. Add vanilla & mix.
3. Add flour mixture to egg mixture, and mix on low speed until well-combined. Add the oats, cherries, chocolate, and toffee pieces.
4. Spoon a heaping tablespoon of dough onto a lined baking sheet. Repeat, spacing 2 inches apart.
5. Bake cookies until golden brown, 14 to 16 minutes, rotating baking sheet halfway through. Transfer to wire rack to cool.
6. Enjoy!