

# Cherry White Chocolate Oatmeal Cookies

## Ingredients

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1 c Flour  
1/2 t Baking Soda  
1/2 t Cinnamon  
1/4 t Salt  
1/2 c Unsalted Butter (softened)  
1/2 c Brown Sugar  
1/4 c Sugar  
1 Egg  
1 t Vanilla Extract  
1 c Oats  
1 c White Chocolate Chips  
1/3 c Maraschino Cherries (cut into quarters)

## Instructions

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1. Line a large baking sheet with parchment paper and set aside. In a medium bowl, whisk together the flour, baking soda, cinnamon and salt. Set aside.
2. With a stand mixer fitted with a paddle attachment, combine the butter and sugars. Mix until light and fluffy, about 2-3 minutes. Add the egg and vanilla, combine well.
3. Pour the wet ingredients into the dry ingredients and mix together with a rubber spatula. Stir in the oats, cherries, and chocolate chips. Refrigerate dough for 30 minutes.
4. Preheat oven to 350 F degrees. Roll the dough into balls, about 3 tablespoons of dough each, and place on prepared baking sheet, about 2 inches apart. Gently flatten the dough balls with the

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palm of your hand.

5. Bake for 10-12 minutes or until cookies are set and golden brown around the edges. Allow to cool on the cookie sheet for 5 minutes before moving to a wire rack to cool completely.