

## **CHERRY-OATMEAL-CHOCOLATE CHIP-WALNUT COOKIES**

“Recipe by Barbara Hammons”

### **Ingredients**

1 cup butter  
¾ cup light brown sugar, packed  
¾ cup granulated sugar  
1 tablespoon vanilla  
¼ cup applesauce  
1-¾ cups all purpose flour  
½ cup quick oats  
1 ½ teaspoon baking soda  
1 ½ teaspoon baking powder  
1 teaspoon salt  
12 oz. miniature semi-sweet chocolate chips  
1 cup dried cherries (cut cherries in half)  
1 cup chopped walnuts

### **Directions**

- Thoroughly mix butter, sugars, vanilla and applesauce
- In separate bowl, mix dry ingredients (excluding the chips, cherries and nuts)
- Gradually add flour mixture to butter mixture. Add the chips, cherries and nuts.
- Drop by rounded tablespoons onto un-greased cookie sheet
- Bake at 375 degrees 12-14 minutes. Let cookies set before removing from sheet.
- For a different flavor, add a scant ¼ tsp of nutmeg and scant ¼ tsp of cinnamon.

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