

## *Idiot's Kitchen Recipe – Chocolate Cherry Oatmeal Cookies*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



### Ingredients:

- 2 Sticks of Butter – softened at room temperature
- 1 Cup Brown Sugar
- 2 Eggs
- 2 teaspoons Vanilla
- 2 Cups Flour
- 1 teaspoon Baking Soda
- ½ teaspoon Salt
- 1 Cup Dried Cherries
- 1 Cup Dark Chocolate Chips
- ½ Cup Shredded Coconut
- 1 Cup Oats (Old Fashioned Oatmeal Oats)

Preheat the oven to 375 degrees.

In a mixer, blend the softened butter and brown sugar until smooth and creamy. Add 2 eggs and 2 teaspoons vanilla and mix to combine.

In a separate bowl, combine 2 cups flour with 1 teaspoon baking soda and ½ teaspoon salt. Whisk dry ingredients to combine and distribute the baking soda throughout the flour. With the mixer on the lowest setting, slowly add the flour to the butter/egg mixture and mix only until combined.

Leave a little flour in the bottom of the bowl and coat the dried cherries in it. Add the cherries, 1 cup of chocolate chips, ½ cup coconut, and 1 cup oats to the batter. Stir to combine.

Spoon the batter out onto a baking sheet lined with parchment paper leaving at least 1 inch between the dough for the cookies to expand. Bake at 375 degrees for 10-12 minutes.