



## INGREDIENTS

## JUMBO OATMEAL CHERRY CHOCOLATE COOKIES

By Caterina Romano's kitchen

## DIRECTIONS

### WET INGREDIENTS

- 1/2 cup of unsalted butter
- 1 cup of brown sugar
- 1 scrambled egg
- 1 TSP of vanilla bean extract

### DRY INGREDIENTS

- 3/4 cup of AP flour
- 1 1/2 cups of rolled oats
- 1/2 TSP of kosher salt
- 1/4 TSP of baking powder
- 1/4 TSP of baking soda
- 1/4 TSP of cinnamon
- 1/8 TSP of cloves
- 1/8 TSP of nutmeg
- 1/2 cup of dark chocolate chunks
- 1/2 cup of dried cherries.

### NOTES

*For better results, keep all ingredients at room temperature.*

1. In a large bowl of a stand mixer fitted with a paddle, beat the butter and sugar until smooth. Add the egg and vanilla and continue mixing. Do a scrape down.
2. In a large glass bowl combine the flour, oats, salt, baking powder, cinnamon, cloves and nutmeg and mix until well combined.
3. Add 1/2 half of the dry to the wet ingredients one tablespoon at a time.
4. To the other half of the dry ingredients, add the chocolate chunks and dried cherries and mix until combined. Continue adding the remaining dry to the wet. In the process of mixing the wet and the dry ingredient, stop the machine and do a couple of scrape downs.
5. Prepare a baking tray lined with parchment paper.
6. Using a 1/2 cup scooper, scoop the dough and place it on the baking tray. Using your hand press down to flatten the cookies.
7. Preheat oven to 350 DF.
8. Bake for 15-17 minutes.
9. Allow the cookies to cool before serving.

**ENJOY THE OATMEAL CHERRY  
CHOCOLATE COOKIES**