

CHERRY WHITE CHOCOLATE COOKIES

Recipe Courtesy: Sean Kammer

Yield: 3 dozen

Ingredients

- ¼ lb salted butter, softened
- 1 cup packed light brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 1 ½ tsp vanilla extract
- 3 cups all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 2 Tbs milk
- ½ cup dried cherries
- 1 ½ cups white chocolate chunks or chips

Directions

1. Preheat the oven to 365 degrees.
2. Using a mixer, cream the butter and both sugars in a medium bowl until light and fluffy. Add the eggs and vanilla and beat until just combined. Set aside.
3. Sift together the flour, baking soda and salt in a separate bowl. Add the milk to the butter mixture and then the dry ingredients. Mix until just combined. (The batter should be stiff.)
4. Combine the cherries and white chocolate in another bowl. Add the mixture to the batter, stirring until just blended. Scoop heaping tablespoons, 2 inches apart, onto the prepared cookie sheets. Bake 13 to 15 minutes or till gold on the edges. Cool on a wire rack.