

Chewy Oatmeal Cookies with Dried Cherries and Chocolate Chips

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What You Need:

2 sticks (8 ounces/226 grams) butter, cut into pieces

1 cup (220 grams) light brown sugar, packed

Zest of one orange

1/2 cup (170 grams) honey

2 large eggs, lightly beaten

1 teaspoon vanilla extract

1 1/2 cups (180 grams) whole wheat flour

1/2 teaspoon salt

1/2 teaspoon baking powder

1/4 teaspoon baking soda

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

2 to 3 tablespoons minced crystallized ginger

2 cups old-fashioned oats

1 cup (about 150 grams) dried cherries

2 cups (320 grams) semisweet chocolate chips

What You'll Do:

1. Preheat oven to 350 degrees F. Line baking sheets with parchment paper.
2. In a large, microwavable bowl, melt the butter. Let it sit for 5 minutes before adding the other ingredients.

3. Meanwhile, in a small bowl, whisk together the flour, salt, baking powder, baking soda and spices and crystallized ginger if using.
4. Add the brown sugar, orange zest and honey and stir by hand until the mixture is uniform and no longer oily looking.
5. Add the eggs and vanilla and stir until combined.
6. Stir the flour mixture in two additions.
7. Pour in the dried cherries and chocolate chips (or raisins, nuts, etc) and stir until evenly combined.
8. Roll the dough into 2-inch balls and place on the baking sheets with 2 1/2-inches between cookies. These guys spread. Bake for 11 to 13 minutes until light brown and still a tad soft looking in the middle. They will continue to cook a bit once out of the oven. Don't overbake.
9. Cool. Eat. Share.