





CHOCOLATE COOKIES WITH PECANS AND DRIED CHERRIES

- 2-1/4 CUPS UNSIFTED ALL-PURPOSE FLOUR
- 1 TEASPOON BAKING SODA
- 1 TEASPOON SALT
- 1 CUP (2 STICKS) BUTTER, SOFTENED
- 3/4 CUP PACKED BROWN SUGAR
- 3/4 CUP GRANULATED SUGAR
- 1 TABLESPOON VANILLA EXTRACT
- 2 EGGS
- 2 CUPS (12 OUNCES) SEMISWEET CHOCOLATE CHIPS
- 1 CUP CHOPPED PECANS
- 1 CUP DRIED CHERRIES



Mix the flour, baking soda and salt in a small bowl. Combine the butter with the brown sugar, granulated sugar and vanilla in a large mixing bowl and beat until light and fluffy. Beat in the eggs one at a time. Add the flour mixture gradually, mixing until smooth. Stir in the chocolate chips, pecans and dried cherries.

Drop by rounded spoonfuls onto ungreased cookie sheets. Bake in a preheated 375-degree oven for 8 to 10 minutes or until golden brown.



yaupon
holly *for Donna*