

## Jennifer & Sonja's Cherry Garcia Oatmeal Cookies

### Ingredients

1 3/4 c. flour

1 1/2 tsp b. soda

1 1/2 tsp. salt

2 1/2 sticks butter at room temp

1/2 c. + 2 Tbls brown sugar lightly packed

1 c. + 2 Tbls white granulated sugar

1 1/2 tsp vanilla extract

1/2 tsp (scant) almond extract

4 eggs

3 c. oats (quick or old fashioned)

3/4 c. chopped white chocolate

1 1/2 c. semi-sweet chocolate bits

1 1/2 c. chopped pecans (or macadamia nuts)

1 1/2 c. dried sour cherries reconstituted with 1 1/2 c. boiling water (then drained)

1. Preheat the oven to 375F. Line several baking sheets with parchment paper.
2. Sift the flour, b. soda and salt together in a small bowl and set aside.
3. Using an electric mixer on medium speed, cream the butter, both sugars, and both extracts together in a medium-sized bowl until light and fluffy. Stop the mixer twice during the process to scrape the bowl with a rubber spatula.
4. Add the eggs and mix on medium-low speed to incorporate, about 20 seconds.
5. Add the flour mixture and mix on medium-low speed for 10 seconds. Scrape the bowl, the mix until blended, about 5 seconds more. Scrape the bowl.
6. Add the oats and mix for several seconds on low speed to blend them in. Fold in the nuts, chocolate and cherries (well-drained) by hand.
7. Drop the dough by heaping tablespoons about 2 inches apart onto the prepared baking sheets.
8. Bake the cookies until the edges are golden and the centers are still light and puffy, about 11 minutes. Allow them to cool on the sheets.