

Paradise Recipe



CANDIED CHERRY CHOCOLATE CHIP COOKIES RECIPE

A delicious twist on classic chocolate chip cookies.

Ingredients:

2-1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup butter or margarine

3/4 cup sugar

3/4 cup packed brown sugar

1 teaspoon vanilla extract

2 large eggs

2 – 12oz. semi-sweet chocolate morsels

1 cup nuts 8oz. Red or Green Candied Cherries chopped

Preheat oven to 375°.

Combine flour, baking soda and salt in small bowl. Beat butter, sugars and vanilla extract in large mixing bowl until creamy, add eggs one at a time, mixing well after each one, gradually add flour mixture, stir in chocolate chips and nuts and fruit.

Drop by rounded tablespoons onto ungreased baking sheets.

Bake for 9 to 12 minutes or until golden brown. Cool on baking sheet.

Time saver: Use your favorite packaged refrigerated chocolate chip cookie dough, mix in candied cherries and bake as instructed on cookie dough package. Enjoy!

