

# White Chocolate Cherry Cookies

## Ingredients:

- 1 1/2 cups unsalted butter softened
- 1 1/2 cups brown sugar firmly packed
- 3/4 cup granulated sugar
- 3 large eggs
- 2 1/2 tsp. pure vanilla extract
- 4 1/2 cups UNBLEACHED all-purpose
- 1 1/2 tsp. baking soda
- 1 tsp. salt
- 1 cup candied cherries quartered, packed
- 12 oz. pkg. white chocolate chips
- 1 cup pecans finely chopped (measure after chopping)



## Directions:

Preheat oven to 350°.

Grease or spray large cookie sheets with cooking spray.

In large bowl, combine butter, sugars, vanilla, eggs, salt and baking soda and mix with an electric mixer until fluffy.

Stir in flour, candied cherries, white chocolate chips and pecans with wooden spoon until very well combined.

Scoop dough with a one-quarter cup cookie scoop and place cookies 2-3" apart on prepared cookie sheets.

Bake for 15-20 minutes at 350°, or until lightly browned.

Rotate cookie sheets on racks every six minutes while baking.

Cool completely.

## NOTES:

I pressed the dough into the cookie scoop firmly before inverting dough onto cookie sheets so ingredients adhere better.

You can also roll the cookie dough into balls.

Running the cookie scoop under cold water for a few seconds and keeping it moist will help the dough come out of the scoop easier.

These were whopper-sized cookies. If you may smaller cookies they will take less time to bake.