

Cherry Pineapple Date Cookies

Ingredients:

- 2 cups unbleached flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. sea salt
- 1 cup salted butter softened
- 1 cup granulated sugar
- 1 cup light brown sugar packed
- 2 large eggs
- 1 tsp. almond extract
- 2 cups old-fashioned oatmeal uncooked
- 1 cup sweetened coconut
- 1 cup chopped pecans
- 8 oz. pkg. chopped dates
- 8 oz. pkg. Paradise candied cherry pineapple mix



Directions:

Preheat oven to 350°F. Grease two large cookie sheets. Set aside.

In a large mixing bowl, mix together the butter, brown sugar, granulated sugar, eggs, almond extract, baking powder, baking soda and salt. Blend well with an electric mixer until smooth.

Stir in flour, coconut, dates, oatmeal, candied cherry & pineapple mix, and pecans until thoroughly mixed.

Press cookie dough into a ¼ cup cookie scoop using a scant measure.

Press firmly or the dough will crumble when you drop the scoopfuls of cookie dough onto a cookie sheet.

Space cookies 2 to 3 inches apart on greased baking sheets.

Bake for 17 to 22 minutes or until lightly browned and just set. Rotate cookie sheets on oven racks after nine minutes of baking time.

Transfer to wire racks to cool completely.

NOTES

The secret to making these cookies is to not overbake them. If you overbake they become too crispy. If you bake them just until the liquid texture on top of the cookie is baked, the cookies will be chewy and delicious. I used about 7/8 scoop of cookie dough pressed into the scooper.