

Cinnamon Chocolate Chip Cookies with Candied Cherries

Ingredients:

- 1 ½ cups flour
- 1/4 teaspoon of baking soda leveled
- 1/4 teaspoon of baking powder leveled
- 2 teaspoons of ground cinnamon
- 1 stick of softened butter
- ½ cups of light brown sugar packed firmly
- ½ cups of sugar
- 1 large egg
- 2 teaspoons of vanilla
- 1/4 teaspoon of salt
- ½ cups of chopped walnuts
- 1 8-oz. container of Paradise candied red cherries



Directions:

Preheat your oven to 350-degrees. Cream the butter and sugars together in a large mixing bowl.

Add the egg and vanilla to the creamed ingredients and beat in with your electric mixer until mixed.

Sift together: the flour, baking soda, baking powder, salt, and cinnamon and mix in with the creamed ingredients to incorporate.

Stir in the chocolate chips, walnuts and about a cup of the cherries that you halved next. Save the rest to leave whole for placing on each cookie).

Use a small cookie scoop or ice scoop to form each cookie. Place each cookies about two inches apart on greased cookie sheets. Place a reserved whole cherry in the center of each cookie and press it slightly down.

Bake in a 350-degree oven for about 10-12 minutes, depending on how your oven is regulated. The edges will get slightly brown.

When you removed from the oven, the cookies will be soft so let them rest for about three minutes before removing them to a cooling rack. ENJOY!