



CHERRY CHUNK COOKIES

INGREDIENTS YOU'LL NEED

3/4 cup unsalted butter
1 egg
1 tsp vanilla extract
1/2 tsp almond extract

DIRECTIONS

- In an electric mixer, beat room temperature butter, granulated sugar, and brown sugar until smooth
- Beat in the egg and the vanilla and almond extract.
- Turn the electric mixer to low and slowly add in the flour mixture.
- Fold in the the chocolate chips, oats and chopped pecans and mix until all of the ingredients are incorporated.
- Using a cookie scooper, scoop a ball of cookie dough and place on a cookie sheet lined with parchment paper
- In a preheated 350 degree oven, bake the chocolate cherry chunk cookies for 12-14 minutes.

Enjoy!



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