

## Dried Cherry Oatmeal Cookies

- 1 1/2 cups flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 cup butter, softened
- 1 cup dark brown sugar
- 1/2 cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups old-fashioned rolled oats
- 2 cups dried cherries

In medium bowl, whisk together flour, cinnamon, salt, soda and powder. With electric mixer, in a large bowl, beat together, butter and sugars until light and fluffy, 1-2 minutes. Add the eggs and vanilla and beat. Add flour mixture and beat on low speed to combine. Stir in oats and cherries. Drop onto parchment lined baking sheets leaving 2" between cookies. Bake at 350 degrees about 20 minutes until edges are just turning brown. Cool 2 minutes and then remove to a wire rack to cool completely.