Cherry Chocolate Chunk Cookies

Preparation Time: 15" Cooking Time: 15" Servings: 18

- 1/2 cup butter, softened
- 3/4 cup sugar
- 1 large egg, room temperature
- 2 tablespoons 2% milk
- 1/2 teaspoon vanilla extract
- 1 cup all-purpose flour
- 6 tablespoons baking cocoa
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup semisweet chocolate chunks
- 1/2 cup dried cherries

Preheat oven to 350°. Cream butter and sugar until light and fluffy, 5-7 minutes. Beat in egg, milk and vanilla. In a separate bowl, whisk flour, cocoa, baking soda and salt; gradually beat into creamed mixture. Stir in chocolate and cherries.

Drop by rounded tablespoonfuls 2 in. apart onto baking sheets lightly coated with cooking spray. Bake until firm, 12-14 minutes. Cool for 1 minute before removing to a wire rack.

Oatmeal Jumble Cookies

Prep: 20 min. Bake: 10 min./batch + cooling Makes6 dozen

- 1 cup butter, softened
- 1-1/2 cups packed brown sugar
- 2 eggs
- 1/3 cup molasses
- 1 teaspoon vanilla extract
- 4 cups quick-cooking oats
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 cup chopped walnuts
- 1 cup semisweet chocolate chips
- 1 cup butterscotch chips
- 1 package (5 ounces) dried cranberries

In a large bowl, cream butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in molasses and vanilla. Combine the oats, flour, baking powder, salt and cinnamon; gradually add to creamed mixture and mix well. Stir in walnuts, chips and cranberries.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375° for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool.