

Cherry (and Cherry Herring) Choc Chip Cookies

Author: adapted from Icing on the Cake bakery in Los Gatos, CA, via Bon Appetit, July 2008



1 cup dried cherries, tart type, about 5 1/2 ounces

1/3 cup Cherry Herring

2 tablespoons water

1 1/2 cups all-purpose flour

1/2 teaspoon salt

1/4 teaspoon baking soda

1/2 cup unsalted butter, 1 stick

1/2 cup sugar

1/2 cup brown sugar

2 large eggs

2 teaspoons vanilla extract

1/4 teaspoon almond extract

1 1/4 cups chocolate chips

1 1/4 cups macadamia nuts, or white choc chips

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 123 Calories;

7g Fat (50.1% calories from fat); 1g Protein; 14g

Carbohydrate; 1g Dietary Fiber; 15mg Cholesterol;

36mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean

Meat; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.

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***Carolyn T's
Cookbook***

Servings: 45

Notes: If you don't have the tart type dried cherries, use sweetened, but reduce white sugar by several tablespoons.

1. Preheat oven to 375.

2. Line 2 baking sheets with parchment paper. Bring cherries, Cherry Herring and 2 T. water to a boil in a small saucepan. Remove from heat and let soak for 15 minutes. Drain cherries and pat dry. Discard liquid (or drink it if you're so inclined).

3. Whisk flour, salt and soda in medium bowl. Using electric mixer, beat butter and both sugars in large bowl until creamy. Add eggs and both extracts and beat to blend. Add flour mixture and beat on low just to blend. Stir in cherries and chips (and macadamia nuts). Scoop by tablespoons of dough onto prepared baking sheets, spacing at least 1 1/2 inches apart.

4. Bake cookies until edges are light golden, turning baking sheets halfway through, about 13 minutes. Transfer to cooling rack. Will keep up to 3 days at room temperature, sealed well.