

Brown Butter Cherry-Chocolate Oatmeal Cookies

Yield: 36 cookies

Prep time: 30 minutes

Total Time: 1 hour

Ingredients:

- ➲ 3 sticks butter
- ➲ 1 1/2 cups light brown sugar
- ➲ 2/3 cup granulated sugar
- ➲ 2 large eggs
- ➲ 2 tsp vanilla
- ➲ 2 cups flour
- ➲ 3 1/2 Cups Rolled Oats (I like Bob's)
- ➲ 1 cup sweetened flaked coconut
- ➲ 1 tsp baking soda
- ➲ 1 tsp salt
- ➲ 1 cup dried cherries
- ➲ 6 ounces semi-sweet chocolate bar broken in chunks (morsels if you prefer)

Directions:

1. Preheat oven to 325.
2. Add butter to a small saucepan over medium heat. Melt butter, stirring slowly and continue to cook until butter solids begin to brown. The butter will begin to turn amber in color and you will smell the nuttiness from the pan. Once the browning begins, it gets dark rather quickly so watch it to avoid burning. Turn off heat and set aside to cool slightly.
3. Blend all dry ingredients together in a bowl except chips, coconut and cherries and set aside.
4. Cream together sugars and brown butter leaving darker solids in your pan, but don't worry if some join the party. Blend until smooth using a stand mixer.
5. Beat in eggs one at a time and add vanilla, scraping down sides if necessary.
6. Slowly mix in dry ingredients into mixture, just until combined, then stir in add-ins.
7. Roll about a tablespoon and a half of dough into a ball in the palm of your hand and place on cookie sheet and bake for 10-12 minutes. Let cookies cool and enjoy! For chewier cookies, take out on the earlier side.

