



Desserts

Kitchen Sink Cookies

The kids can once again sneak bites of raw cookie dough without any worries. This recipe has lots of chunky add ins, feel free to vary them. These crunchy-chewy cookies, a cross between a chocolate chip and an oatmeal cookie, make a good lunch box or cookie jar treat.

2 cups all-purpose flour
1/2 cup quick-cooking oats
1 teaspoon baking soda
1 teaspoon salt
1 cup unsalted butter, softened
1 cup firmly packed brown sugar
3/4 cup granulated sugar
2 large Davidson's Safest Choice™ Pasteurized Shell Eggs
2 teaspoon vanilla extract
1 bag (12 oz.) semisweet chocolate chips
1 cup chopped pecans
1/2 cup tart dried cherries, coarsely chopped
1/2 cup sweetened flaked coconut
1/2 cup candy coated pieces (optional)

1. Preheat oven to 375°F. In a bowl, mix flour, oats, baking soda and salt.
2. In a large bowl, with electric mixer on medium speed, beat butter until creamy. Add sugars and beat until fluffy. Beat in eggs one at a time. Beat in vanilla. With mixer on low speed, beat in flour mixture half at a time. Stir in chocolate chips, pecans, cherries, coconut and candy coated chocolate pieces if using.
3. Drop dough by heaping tablespoon 2 inches apart on large ungreased baking sheet. Bake 12 to 14 minutes, until golden brown. Let cookies cool on sheet 2 minutes. Transfer to wire rack to let cool completely. Repeat with remaining dough.

Yield: 40 cookies

