



Cookies

Katie Lee Joel's Dark Chocolate Chunk and Dried Cherry Cookies

YIELD: about 40 cookies

ingredients

- 2 1/4 cups unbleached, all-purpose flour
- 3/4 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, at room temperature
- 2/3 cup dark brown sugar, firmly packed
- 2/3 cup granulated sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 8 ounces dark chocolate, coarsely chopped (be sure to use a high-quality chocolate with more than 60% cacao)
- 1 cup dried cherries (about 6 ounces), coarsely chopped
- 1 cup pecans, coarsely chopped (optional)

preparation

Preheat the oven to 375° F.

Sift the flour, baking soda, baking powder and salt together into a bowl.

In the bowl of an electric mixer (or in a bowl using a handmixer), beat the butter with the sugars until light and fluffy, about three minutes. Add the eggs, one at a time, beating until incorporated. Beat in the vanilla. On low speed, add the flour mixture. With a wooden spoon, fold in the chocolate, cherries and pecans (if you're using them).

Scoop by heaping tablespoonful onto two nonstick or greased cookie sheets. Bake until golden and chewy, about 12 minutes, rotating the sheets after six minutes. Transfer the cookies to a rack to cool and repeat the process with the remaining dough.

For more information about Katie Lee Joel, check out her website: <http://www.katieleejoel.com>