



Kitchen Sink Cookies

3/4 cup whole wheat pastry flour
1 cup regular oats
1/2 teaspoon baking soda
1/4 teaspoon cinnamon
1/4 teaspoon salt
3/4 cup packed brown sugar
1/4 cup unsalted butter, room temperature
1 teaspoon pure vanilla extract
1 large egg
1 tablespoon light corn syrup
1/3 cup chopped dark chocolate (about two ounces)
1/3 cup dried cherries
1/3 cup chopped, toasted almonds
2 tablespoons unsweetened coconut

Preheat oven to 350°. Line two baking sheets with silpats or parchment paper.

In a large bowl, whisk together the flour, oats, baking soda, cinnamon and salt. In the bowl of a stand mixer, beat the sugar and butter until creamy. Beat in the vanilla, egg and corn syrup. With the mixer on low speed, slowly add flour mixture, beating until just combined. Fold in the remaining ingredients.

Drop dough by heaping tablespoonfuls onto the prepared baking sheets. Bake for 11 to 13 minutes (if baking both sheets at the same time, switch the sheets from top to bottom and rotate from front to back halfway through the baking time). Remove from the oven and allow the cookies to cool on the pan for a couple minutes. Transfer to a wire rack to cool completely.

Store in an airtight container.



thekitchensinkrecipes.com