



delicious

winter 2016

cheryl's kitchen sink cookies

By wine club member popular demand.

Just in time for the holidays, make it your own with your favorite additions. I make these all year round and still declare it is the best cookie ever!

Cheers!

Cheryl Lawton



the ingredients

2c flour
1T baking powder
1T baking soda
1T cinnamon
1t salt
1 1/2c (3 sticks) butter @ room temperature
1 1/2c granulated sugar
1 1/2c brown sugar packed firmly

3 eggs
1T vanilla
3c semi-sweet chocolate chips
3c oats
2c coconut
2c walnuts, pecans, favorite nut
2c dried fruit...chopped mango, cranberries, blueberries, chopped apricots...you get the idea

the method

1. Preheat oven to 350. Mix dry ingredients (first 5) in a bowl. Set aside.
2. In a mixer bowl, beat the butter on medium speed for 1 minute until smooth and creamy. Gradually beat in the sugars until combined for 2 minutes. Add the eggs, one at a time beating after each. Beat in the vanilla.
3. Stir in the flour mixture until just combined. Add chocolate chips, nuts, coconut and dried fruit.
4. Using an ice cream scoop, level off dough and place on baking sheets lined with parchment paper. Space 3" apart.
5. Bake 13-15 minutes or until slightly underdone. Allow cookies to cool on the baking sheet for 2-3 minutes before removing to paper towels. Yield: 45 cookies