

Chocolate and Fruit Oatmeal Cookies

Choose your own chocolate and dried fruit.

1	cup	butter
1	cup	brown sugar, packed
1/2	cup	sugar
1	large	egg
1	teaspoon	pure vanilla
1/2	teaspoon	baking soda
1/4	cup	water, boiling
2	cups	rolled oats
1/2	teaspoon	cinnamon
1 1/2	cups	whole wheat pastry flour
1/2	teaspoon	sea salt
1 1/2	cups	dried fruit, chopped
1 1/2	cups	chocolate, chopped

ADDITIONAL TIPS & TRICKS

Possible combinations

White chocolate and cranberries.

Dark chocolate and dried pear.

Semi-sweet chocolate and raisins.

Milk chocolate and dried apricots.

Or mix and match!

– Freezing – I prefer to consume cookies fresh from the oven. So I bake a dozen or so, then roll the remainder of the dough into a 1 1/2-inch log, wrap it in plastic wrap, and freeze it. When I want a few cookies I simply slice 1/2-inch rounds from the log and bake them frozen.

– Flour – as always, feel free to switch up the flour. Well-sifted whole wheat would work as well.

Preheat oven to 350 degrees.

Using a wire sifter, sift the flour into a bowl. Stir in oats, cinnamon, and salt.

In a separate bowl or mixmaster, beat butter until creamy. Add the brown and white sugars and mix well. Add egg, beating well. Beat in vanilla.

Stir baking soda into boiling water until dissolved, stir into butter mixture.

Gradually add the flour and oat mixture, stirring until just incorporated.

Stir in dried fruit and chocolate.

Drop rounded teaspoons onto baking sheets, spacing approximately 2 inches apart. These cookies stick slightly, so use parchment paper or a silpat baking mat by preference. [I have a metal spatula that scrapes them off cleanly –MCD].

Bake until the cookies are golden brown, about 15 minutes. Rotate baking sheet about halfway through for evenly browned cookies. Let cool for 5 minutes, then transfer to cooling racks.

Makes approx. 48 cookies.



Two of the many possible combinations:

