

Cherry Crispies

Yield: 3 dozen

Ingredients

- 1 cup granulated sugar plus extra for sprinkling tops
- 1 cup light brown sugar
- 1 cup butter
- 1 cup cooking oil
- 1 tsp. vanilla
- 1 egg
- 2 tbsp. sour cream
- 4 cups all-purpose flour
- 1 tsp. cream of tartar
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup quick oatmeal
- 1 cup lightly crushed corn flakes
- 1 cup coconut
- 1 cup coarsely chopped pecans
- 2 cups chopped dried sour cherries

Directions

1. Soak dried cherries in cherry juice to plump them, then pat dry and chop coarsely.
2. Toast oatmeal in a dry skillet for more flavor.
3. Cream sugars and butter for 5 minutes.
4. Add oil, egg, vanilla, and sour cream. Beat until smooth.
5. Sift together the flour, cream of tartar, baking soda and salt. Fold into creamed sugar mixture until smooth.
6. Stir in oatmeal, cornflakes, coconut, pecans and cherries. Chill dough for 30 minutes. While dough is chilling, preheat oven to 350 degrees.
7. Prepare cookie sheet by lining with parchment paper.
8. Using a 2 tablespoon spring-loaded cookie scoop drop rounded balls of dough onto cookie sheet about 3 inches apart. (These cookies spread as they bake.) Flatten the dough balls with a small greased pan that has been pressed in granulated sugar. Dust tops with more sugar.
9. Bake for 8 minutes then rotate cookie sheet. Continue for 6 minutes or until lightly brown. Remove from oven, placing cookie sheet on cooling rack. While cookies are still warm, you can slip the cookie sheet out, leaving cookies on parchment on rack. They will continue to crisp as they finish cooling.

Notes

- This dough freezes well. Bake at 325 degrees if frozen.
- I used organic dried tart Montmorency cherries from Costco, Bakers flaked coconut, and Cherry Bay Orchards cherry juice to soak the cherries.
- Buttermilk or Greek yogurt can replace sour cream.

Source

I adapted the recipe from "Best Cookies Ever" from Mr. Steve Roeder, Kansas City Eats: Home Cooking group.