

Chocolate Chip Cookies with Pecans, Dried Apricots and Tart Cherries

2-1/2 cups all-purpose flour
1 tsp baking soda
1/2 teaspoon baking powder
1 tsp salt
2 sticks (1 cup) butter, softened
1 cup granulated sugar
1/2 cup packed brown sugar
2 large eggs
12 oz bag semisweet chocolate chips
3/4 cup quartered dried apricots (about 4.5 oz)
1 cup dried tart cherries (about 5 oz)
1 cup coarsely chopped pecans (about 4 oz)

Preheat oven to 375°

In a bowl, whisk together flour, baking soda, baking powder and salt. In another bowl with an electric mixer, beat together butter and sugars until light and fluffy. Add eggs one at a time, beating well after each addition, and beat in flour mixture until just combined.

Stir into batter the chocolate chips, apricots, cherries and pecans. Drop dough by heaping tablespoons about 2 inches apart on parchment paper baking sheets. Bake for 12 minutes or until golden. Cool cookies on baking sheets 5 minutes and transfer with a spatula to racks to cool. Cookies keep in airtight containers at room temperature 5 days. Makes about 3-4 dozen.

Happy Holidays,

Linda Christian