

Cherry Chocolate Nut Cookies

Makes 5 dozen

Ingredients

- 1/2 cup butter, softened
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 large egg
- 1/4 cup 2% milk
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1 cup semisweet chocolate chips
- 3/4 cup chopped maraschino cherries
- 3/4 cup chopped pecans



Directions

1. In a large bowl, cream butter and sugars until light and fluffy. Beat in the egg, milk and vanilla. Combine the flour, baking powder, salt and baking soda; gradually add to creamed mixture and mix well. Stir in the remaining ingredients.
2. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 375° for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Nutrition Facts

1 each: 144 calories, 7g fat (3g saturated fat), 16mg cholesterol, 102mg sodium, 19g carbohydrate (12g sugars, 1g fiber), 2g protein.