

Cherry Chocolate Chip Cookies

These treats made with whole grain flour have a nutty, rich taste that people expect from a home-baked cookie. It's fun to incorporate healthy whole grain flour into your favorite traditional recipes. I added dried cherries for a twist, but these cookies are just as good as a classic chocolate chip.

Makes 12 large cookies

Ingredients

3/4 cup trans-fat free margarine, softened
3/4 cup packed brown sugar
2 egg yolks
1/4 teaspoon salt
1 1/2 cups whole wheat or spelt flour
1 teaspoon baking soda
1 cup bittersweet chocolate chips or chunks
1/2 cup dried cherries

Directions

In a large bowl, beat the margarine with the brown sugar until well combined. Stir in egg yolks and salt until smooth. Sprinkle with flour and baking soda. Mix until a stiff dough forms. Fold in chocolate chips or chunks and cranberries. Form into a 3-inch thick log and refrigerate at least one hour or over night.

Preheat oven to 350°F. Line two large cookie sheets with parchment paper or coat with cooking spray. Cut dough log into 1/4-inch-thick cookies and place on the cookie sheets 1 inch apart (cookies will spread). Bake 10-12 minutes until cookies begin to firm. Cool on cookie sheet 3-4 minutes, then remove to a wire rack. Cool completely before storing in an air-tight container for up to 3 days.

Make It a Meal

Serve with Turkey Burger or Salmon Cakes or Salmon with Orange and Balsamic Glaze or Sauteed Spinach.

Wine Pairing

Charlie's Chai, Port