

Cherry Almond White Chocolate Cookies

Ingredients:

1 cup unsalted butter softened (2 sticks)
1/2 cup granulated sugar
1 1/2 cups brown sugar packed
2 large eggs
2 1/2 tsp. real vanilla extract (no imitation vanilla flavoring)
3 1/2 to 3 3/4 cups UNBLEACHED all-purpose flour (bleached flour toughens baked goods)
3/4 tsp. sea salt
1 tsp. baking powder
1 tsp. baking soda
2 cups Paradise candied Cherries (diced)
2 cups white chocolate chips not vanilla chips or premiere white baking chips
1 cup slivered almonds



Instructions:

Preheat oven to 350°.
Chop cherries. Set aside.

In a large mixing bowl, mix the butter, sugars, eggs, vanilla, salt, baking powder and baking soda with an electric mixer until smooth.

Stir in flour, chopped cherries, white chocolate chips and almonds with a wooden spoon to thoroughly combine.

Shape dough with hands into golf ball-sized dough balls and place a couple inches apart on greased cookie sheets.

Bake for 13-15 minutes or until edges are light brown.

