



Cherry Chip Cookies

The fresh taste of summer... with some chocolate thrown in! 2009 Recipe Contest Honorable Mention
Recipe by Chandice P.

Yield: 3 1/2 dozen 3" cookies

Ingredients

- 1 cup butter- just barely melted
- 2 cups sugar
- 1 TBSP orange zest
- 2 tsp vanilla
- 1 egg
- 3-1/2 cups [Pamela's Baking & Pancake Mix](#)
- 1/4 tsp salt
- 1-1/4 cups dried cherries
- 1-1/2 cups coconut-unsweetened, flaked (Let's Do Organic brand is preferred)

Directions

In a bowl of stand mixer, combine barely melted butter and sugar until thick and creamy, then add orange zest, vanilla and egg, and mix well. Combine Baking & Pancake Mix with salt and add to bowl along with cherries and coconut, and mix until dough comes together. Form into balls and bake 10-12 minutes at 350 degrees until just starting to brown.

Note: You can exchange dried cherries for cranberries if you prefer.

Recipe's story: As a young girl, my mom and aunt took me to this little bakery in Richfield, UT where we would devour cherry chip cookies! They were such a great summer treat with a fresh taste. This was a recipe I was determined to adapt to gluten-free when myself, my mom, AND that aunt all found out we needed to avoid gluten. I recently took them on a family trip and everyone loved them. In fact, there were hardly any left for the people who actually needed gluten-free because everyone else ate them! What an honor.

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