

# Cherry Chocolate Chip Cookies

## INGREDIENTS

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

## INSTRUCTIONS

1. In a large bowl, beat the margarine with the brown sugar until well combined. Stir in egg yolks until smooth.
2. Mix in flour until a stiff dough forms. Fold in chocolate chips or chunks and cranberries.
3. Form into a 3-inch thick log and refrigerate at least one hour or over night.
4. 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 cookies and place on the cookie sheets 1 inch apart.
5. 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.

**Makes:** 12 cookies

Source: Whole Grains Council

