



### **Milk Chocolate Cherry Oatmeal Cookies**

*Popular oatmeal cookies with small cherry pieces and mini chocolate chips*

1/4 cup hot chocolate milk or almond chocolate milk

1/2 cup tart dried cherries

1-1/2 cups quick or rolled oats (not instant oats)

1-1/4 cups all-purpose flour, divided

1 teaspoon ground cinnamon

1/2 cup unsalted butter, room temperature

1/2 cup light brown sugar

1/2 cup granulated sugar

2 large eggs

1 teaspoon pure vanilla extract

1/2 teaspoon sea salt

1 teaspoon baking soda

1/2 cup mini semi-sweet chocolate chips

**Glaze Topping:** 1 cup confectioners' sugar; 2 Tablespoons or as needed reserved chocolate cherry liquid

**Soften Cherries:**

- Place hot chocolate milk in small measuring cup; stir in cherries; set aside for about 10 minutes to soften.
- Drain cherries from chocolate milk to a cutting board; chop cherries; set chocolate milk aside for glaze.

**Combine Dry Ingredients:** In a separate bowl, combine oats, flour, and cinnamon.

**Prepare Oatmeal Cookie Batter:**

- In a mixing bowl, cream butter, brown sugar, and granulated sugar until creamy.
- Add eggs, vanilla, and salt; mix until smooth; add baking soda; whisk until combined.
- Stir flour mixture into oatmeal batter to combine.
- Stir in cherries and mini chocolate chips.
- Chill dough for 15 minutes for easier handling.

**Preheat Oven:**

Preheat oven to 350 degrees F. Line cookie sheets with parchment paper; set aside.

**Bake the Cookies:**

- Using a 2 Tablespoon scooper. shape dough into mounds; place on prepared cookie sheets, space about 2 inches apart; about 12 per sheet.
- Bake for 10 to 12 minutes and golden brown.
- Let cookies cool on cookie sheets for about 5 minutes; remove to cooling racks. Cool completely.

Yield: about 24 to 29 cookies depending on the size of your cookies.

**Prepare Frosting Drizzle:**

In a small bowl, stir confectioners' sugar with reserved chocolate milk; adding small amounts of chocolate milk and mixing until a smooth drizzling consistency. Drizzle the tops of cookies with prepared glaze using a fork. Let frosting become firm or place in the refrigerator to harden quickly.

**Recipe Inspired by:** Yasmin Fahr; Berry Cobb- camp cookies; *the kitchn.com*

**About the Recipe:** I love chocolate milk and decided that this oatmeal cookie would be so delicious with a touch of chocolate. The cookies, baked with crisp edges and soft centers, are filled with tiny bits of soft cherries and mini chocolate chips. Serve them unfrosted or drizzle a design over them.