

## Oatmeal Cherry Cacao Nib Cookies



The combination of Bella Viva Orchards' Dried Cherries with cacao nibs conjures up images of decadence – but with reduced guilt. These fast and easy treats are on the healthier side through the use of whole wheat flour and plant-based cacao nibs. Kids of all ages will devour these treats, so you might want to double the batch! Delish!

Yields: About 24 cookies

Prep time: 20 minutes

Cook time: 12 minutes

Total Time: 22 minutes

Ingredients:

1/3 cup all-purpose flour

1/3 cup whole wheat flour

1 ½ cups old-fashioned oats

1 teaspoon baking soda

½ teaspoon salt

4 ounces (1 cube) unsalted butter

¾ cup packed dark brown sugar

1 cup Bella Viva Orchards Dried Cherries

1 large egg, lightly beaten

1 teaspoon vanilla extract

1/3 cup cacao nibs (or use chopped semisweet chocolate if desired)

**Instructions:**

Preheat oven to 350 degrees.

Combine flours, oats, salt and baking soda in a large bowl and whisk to combine.

In a small saucepan, melt butter over low heat. Remove from heat and add brown sugar, stirring to combine well. Add Dried Cherries, egg, vanilla extract and cacao nibs and stir to combine thoroughly.

Spray two cookie sheets with cooking spray. Using a round tablespoon, scoop rounded portions of dough and place about 2 inches apart. If dough sticks to spoon, rinse with water and continue scooping. Bake for 12 minutes and remove from oven. Cool cookies on pans for about 4 minutes. Using a spatula, transfer cookies to wire racks to cool thoroughly.

These cookies can be stored in an airtight container for about 1 week, if they make it that long!