

Salt and Serenity

Torie Cookies

This recipe comes from the December 1998 issue of Martha Stewart Living.

Makes about 36 cookies

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup (2 sticks) unsalted butter, room temperature
3/4 cup granulated sugar
3/4 cup light-brown sugar
1 egg
1 teaspoon pure vanilla extract
1 1/2 cups quick cook oats (not instant)
1 cup dried cherries
1 cup bittersweet chocolate, coarsely chopped
5 Skor bars, coarsely chopped

1. Heat oven to 350 degrees. Position racks in the upper and lower thirds of the oven. Mix together flour, baking soda and salt, and set aside. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugars on medium-high speed until light and fluffy, 2 to 3 minutes. Scrape down the sides of the bowl once or twice during mixing. Add egg, and mix on high speed to combine. Add vanilla extract; mix to combine. Scrape down the sides of the bowl.
2. Add the flour mixture a bit at a time on a low speed until well combined. Add oatmeal, cherries, chocolate, and toffee pieces; mix to combine.
3. Using a 1 ounce scooper (2 tablespoons) scoop cookies and place on parchment lined baking sheet baking sheet. On a 13 x 18 inch baking sheet you can fit 8 cookies.
4. Bake for 8-10 minutes, until cookies are golden brown. Rotate the pans from top to bottom and from front to back halfway through the baking time to ensure even baking. Let cookies cool completely.