

Jeannette's White Chocolate Chip Cocoa Cherry Cookies

Beware, this cookie dough is dangerously delicious. These cookies need to be underbaked and are best eaten warm. For best results use Ghirardelli White Chocolate Chips. Enjoy!

- 1 cup butter or 1 cup margarine, softened
- 1 1/2 cups granulated sugar
- 1 cup brown sugar (*packed*)
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 3 cups flour
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 11-ounce package Ghirardelli White Chocolate Chips
- 2 cups **Nature's Habit Granola Cereal with Cocoa, Cherries, Almonds & Pecans**



Preheat oven to 350°F.

Cream butter and sugars in an electric mixer until fluffy. Add eggs and vanilla and beat until just incorporated.

Mix in flour, baking soda and salt.

Stir in white chocolate chips and the Nature's Habit Granola Cereal.

Drop by 1/8 cupfuls, or by using an ice cream scoop, onto ungreased baking sheets. Bake for 8-10 minutes until just set (*they will look underbaked*). Remove from oven and let sit on cookie sheet until cool.