

Chocolate-Cherry Heart Smart Cookies

(Makes 30 cookies. Serving size=1 cookie)

Ingredients:

- 1/3 cup all-purpose flour
- 1/3 cup whole wheat flour
- 1 ½ cups quick-cooking oats
- 1 teaspoon baking soda
- ½ teaspoon salt
- 6 tablespoons unsalted butter
- 1/3 cup packed light brown sugar
- 1/3 cup artificial sweetener blend brown sugar
- 1 cup unsweetened dried cherries
- 1 teaspoon vanilla extract
- 1 large egg, lightly beaten
- 3 ounces bittersweet chocolate, coarsely chopped
- Cooking spray



Directions:

- 1) Preheat the oven to 350.
- 2) Lightly spoon flours into dry measuring cups, level with a knife. Combine flours, oatmeal, baking soda, and salt in a large bowl, stir with a whisk.
- 3) Melt butter in a saucepan over low heat. Remove from heat; add brown sugar, stirring until smooth.
- 4) Add sugar mixture to flour mixture; beat with a mixer at medium speed until well blended.
- 5) Add cherries, vanilla, and egg, beat until combined. Fold in chocolate.
- 6) Drop dough by tablespoonfuls 2 inches apart onto baking sheets coated with cooking spray.
- 7) Bake at 350 for 12 minutes. Cool on pans 3 minutes of until almost firm. Remove cookies from pans, cool on wire racks.

Nutritional Analysis: (per serving / 1 cookie)

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| ▪ Calories: 90 | ▪ Protein: 1 g |
| ▪ Fat: 4 g | ▪ Carbohydrate: 12 g |
| ▪ Saturated Fat: 2 g | ▪ Sugars: 4 g |
| ▪ Cholesterol: 10 mg | ▪ Dietary Fiber: 2 g |
| ▪ Sodium: 85 mg | |

Source:

Used with permission from [Cooking Light](http://www.cookinglight.com/food/recipe-finder/) - www.cookinglight.com/food/recipe-finder/

**This recipe has been modified to meet Go! Foods® criteria.*