

Chocolate-Cherry Heart Smart Cookies

Category winner: Desserts.

*"I love chocolate and cherry flavors together, and I found great dried cherries from Maine for this recipe. I also used bittersweet instead of milk chocolate: Not only does it have less sugar, but it has a deeper flavor, too." □ Marcie Dixon, Arlington Heights, Ill.*

Yield: 30 cookies (serving size: 1 cookie)

1.5 ounces all-purpose flour (about 1/3 cup)  
1.5 ounces whole-wheat flour (about 1/3 cup)  
1 1/2 cups old-fashioned rolled oats  
1 teaspoon baking soda  
1/2 teaspoon salt  
6 tablespoons unsalted butter  
3/4 cup packed light brown sugar  
1 cup dried cherries  
1 teaspoon vanilla extract  
1 large egg, lightly beaten  
3 ounces bittersweet chocolate, coarsely chopped  
Cooking spray

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

CALORIES 94 ; FAT 3.2g (sat 1.6g,mono 0.6g,poly 0.2g); CHOLESTEROL 10mg; CALCIUM 15mg; CARBOHYDRATE 15.7g; SODIUM 88mg; PROTEIN 1.5g; FIBER 1.3g; IRON 0.6mg

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