



Cherry Pecan Chocolate Chunk Christmas Cookies

My Favorite Cookie Tin Mix-Up

I once brought these cookies to a church social. My friend Margaret took one bite. Her eyes got very wide. She said, “Elowen, what is this magic?” I still laugh at that.

She thought they were plain oatmeal cookies. The surprise made it better. The chewy cherry and smooth chocolate are a happy secret. It matters because food should bring joy and wonder. Even in a simple cookie.

Why We Toast the Pecans

Please do not skip toasting the pecans. It is a small step. But it makes a big difference. It wakes up their cozy, buttery flavor.

Just spread them on a pan. Bake them for a few minutes until they smell amazing. *Fun fact: Toasting nuts gets rid of raw bitterness. It lets their true taste shine.* This matters. Good ingredients deserve a little care.

The Dough Tells a Story

Mixing this dough is a workout. It is very thick and full of good things. When you stir in the oats and fruit, it looks like a treasure map. I see little red cherries and dark chocolate jewels.

Press the balls gently flat before baking. They will not spread much on their own. This gives you a cookie with a soft center and a chewy edge. Do you prefer your cookies soft or crispy?

Knowing When They're Done

This is the tricky part. You must trust me. Take them out when they look a little wet in the cracks. They seem underdone. This is perfect.

They finish cooking on the hot pan. This keeps them chewy for days. If you bake them until they look done in the oven, they will be too hard later. What's your biggest cookie-baking fear? Mine used to be burning them!

A Cookie for Sharing

I make these for Christmas. But really, they are for any gray winter day.

The red cherries feel festive. The chocolate makes everyone smile.

Wrap a few in a napkin for a friend. It says, "I was thinking of you." That matters more than a perfect flavor. Food is a hug we can eat. Tell me, what food makes you feel hugged?

Ingredients:

Ingredient	Amount	Notes
unbleached all-purpose flour	1 1/4 cups (6 1/4 ounces/177 grams)	
baking powder	3/4 teaspoon	
baking soda	1/2 teaspoon	
table salt	1/2 teaspoon	
rolled oats, old-fashioned	1 1/4 cups (3 1/2 ounces/99 grams)	
toasted pecans	1 cup (4 ounces/113 grams)	chopped
dried tart cherries	1 cup (5 ounces/142 grams)	chopped coarse
bittersweet chocolate	4 ounces (113 grams / about 3/4 cup)	chopped into chunks about size of chocolate chips
unsalted butter	12 tablespoons (1 1/2 sticks)	softened but still cool
brown sugar, preferably dark	1 1/2 cups packed (10 1/2 ounces/298 grams)	
egg	1 large	
vanilla extract	1 teaspoon	



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Instructions

Step 1: First, get your oven ready. Move your racks to the middle spots. Heat it to 350 degrees. Line two big baking sheets with parchment paper. This keeps the cookies from sticking. I love how the paper crinkles.

See also Celery Gimlet Christmas Cocktail

Step 2: Let's mix our dry friends. Whisk flour, baking powder, soda, and salt in a bowl. In another bowl, stir oats, pecans, cherries, and chocolate. See those shiny chocolate chunks? They make my heart happy. (Toast your pecans first for the very best flavor).

Step 3: Time for the mixer. Beat the soft butter and brown sugar together. Do it until it looks creamy. Scrape the bowl sides. Add the egg and vanilla. Mix it all in. It will smell so sweet and good. What does vanilla extract remind you of? Share below!

Step 4: Now, bring it all together. With the mixer on low, add the flour mixture. Mix just until you don't see flour. Then add the oat bowl. Stir until it's one big, lumpy dough. Give it one last stir by hand. This dough is full of surprises.

Step 5: Shape your cookies. Roll the dough into 16 big balls. Place them on your sheets. Gently press them down. They need space to grow. Bake them for 12 minutes. Then switch the sheet places. Bake a bit more until the edges are golden. The centers will look soft. That's perfect. Let them cool right on the sheet.

Creative Twists

These cookies love a little change. Try a new mix-in for fun. It makes the recipe feel brand new. I like to experiment sometimes. My grandson once suggested a wild idea. It was delicious.

- **Swap the dried cherries for chopped dried apricots.**
- **Use white chocolate chunks instead of bittersweet.**
- **Add just a tiny pinch of cinnamon to the flour.**

Which one would you try first? Comment below!

Serving & Pairing Ideas

A warm cookie is a little hug. Serve these on a big platter. I use my old china plate. The red cherries look so cheerful on it. You could add a small bowl of extra pecans for crunch. A dusting of powdered sugar makes them look snowy.

For a drink, cold milk is always right. It's the classic choice. For the grown-ups, a glass of tawny port wine is nice. It sips like a warm, nutty blanket. Which would you choose tonight?

See also Peanut Butter Snowdrift Sandwich Cookies



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Keeping Your Cookies Cozy

These cookies stay happy in a tin for a week. Want to keep them longer? Tuck them in the freezer. I wrap pairs back-to-back in plastic wrap. Then they go into a freezer bag. This stops them from getting freezer burn.

You can also freeze the dough balls. Just shape them and freeze on a tray. Once solid, pop them into a bag. Bake straight from frozen, adding a minute or two. I once forgot a batch in my freezer for months. They baked up perfectly for a surprise summer Christmas!

Batch cooking matters. It means a sweet treat is always ready for you. It turns a busy day into a special one with a warm cookie. **Have you ever tried storing cookies this way? Share your tips below!**

Cookie Troubles? Easy Fixes Here

First, cookies spreading too flat? Your butter was likely too warm. I remember my first batch melting into one giant cookie! Use butter that is just soft to the touch. Chilling the dough balls for 20 minutes helps too.

Second, cookies too dry or crumbly? You might have over-measured the flour. Spoon flour into your cup, then level it off. This small step makes a big difference in texture.

Third, nuts or chocolate sinking to the bottom? Toss them in a spoonful of your measured flour first. This little coat helps them stay put in the dough. Getting these details right builds your confidence. It also makes every bite perfectly balanced. **Which of these problems have you**

run into before?

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes! Use a good 1-to-1 gluten-free flour blend. The oats should be certified gluten-free.

Q: Can I make the dough ahead? A: Absolutely. Keep it covered in the fridge for up to 3 days. Let it soften a bit before shaping.

Q: What can I swap for the cherries? A: Dried cranberries work wonderfully. They give the same little tart pop.

Q: Can I halve the recipe? A: You can. Just use a medium egg. Crack it, beat it, and use half.

Q: Any optional tips? A: Sprinkle a tiny bit of sea salt on top before baking. *Fun fact: Salt makes chocolate taste even more chocolatey!*
Which tip will you try first?

From My Kitchen to Yours

I hope your kitchen fills with the smell of these cookies. It is one of my favorite holiday scents. Baking is about sharing joy, one batch at a time.

I would love to hear about your baking adventure. **Have you tried this recipe yet?** Tell me all about it in the comments below. Share a picture if you like!

See also [Brown Sugar Cinnamon Invisible Cake](#)

Happy cooking!



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—Elowen Thorn.



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Cherry Pecan Chocolate Chunk Christmas Cookies

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Cooking Method:[Baking](#)



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Cuisine:[American](#)

Courses: [Dessert](#)



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Difficulty: **Beginner**

Prep time: **20 minutes**



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Cook time: **22 minutes**

Rest time: **30 minutes**

Total time: **1 hour 12 minutes**



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Servings: **16 cookies**



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Calories: **310 kcal**

Best Season: **Summer**

Description

Chocolate-Chunk Oatmeal Cookies with Pecans and Dried Cherries. A

festive holiday cookie packed with chewy oats, toasted pecans, tart cherries, and rich chocolate chunks.

Ingredients

- ▢ 1 ¼ cups unbleached all-purpose flour (6 ¼ ounces/177 grams)
- ▢ ¾ teaspoon baking powder
- ▢ ½ teaspoon baking soda
- ▢ ½ teaspoon table salt
- ▢ 1 ¼ cups rolled oats, old-fashioned (3 ½ ounces/99 grams)
- ▢ 1 cup toasted pecans (4 ounces/113 grams), chopped
- ▢ 1 cup dried tart cherries (5 ounces/142 grams), chopped coarse
- ▢ 4 ounces (113 grams) bittersweet chocolate, chopped into chunks about size of chocolate chips (about ¾ cup)
- ▢ 12 tablespoons unsalted butter (1 ½ sticks), softened but still cool
- ▢ 1 ½ cups packed brown sugar (10 ½ ounces/298 grams), preferably dark
- ▢ 1 large egg
- ▢ 1 teaspoon vanilla extract

Instructions

1. Adjust oven racks to upper- and lower-middle positions; heat oven to 350 degrees. Line 2 large (18 by 12-inch) baking sheets with parchment paper.
2. Whisk flour, baking powder, baking soda, and salt in medium bowl. In second medium bowl, stir together oats, pecans, cherries, and chocolate.
3. In standing mixer fitted with flat beater, beat butter and sugar at medium speed until no sugar lumps remain, about 1 minute. Scrape down sides of bowl with rubber spatula; add egg and vanilla and

beat on medium-low speed until fully incorporated, about 30 seconds. Scrape down bowl; with mixer running at low speed, add flour mixture; mix until just combined, about 30 seconds. With mixer still running on low, gradually add oat/nut mixture; mix until just incorporated. Give dough final stir with rubber spatula to ensure that no flour pockets remain and ingredients are evenly distributed.

4. Divide dough evenly into 16 portions, each about 1/4 cup, then roll between palms into balls about 2 inches in diameter; stagger 8 balls on each baking sheet, spacing them about 2 1/2 inches apart. Using hands, gently press each dough ball to 1 inch thickness.
5. Bake both baking sheets 12 minutes, rotate them front to back and top to bottom, then continue to bake until cookies are medium brown and edges have begun to set but centers are still soft (cookies will seem underdone and will appear raw, wet, and shiny in cracks), 8 to 10 minutes longer. Do not overbake.
6. Cool cookies on baking sheets on wire rack 5 minutes; using wide metal spatula, transfer cookies to wire rack and cool to room temperature.

Notes

Cookies can be stored in an airtight container at room temperature for up to 5 days. For best texture, do not overbake—centers should look soft and slightly wet when removed from oven.

Keywords:Christmas Cookies, Oatmeal Cookies, Chocolate Chunk, Pecan, Cherry