



Chocolate Cherry Pistachio Pecan Oatmeal Cookies

The First Bite That Stole My Heart

The smell of warm oats and melted chocolate hit me first. Then came the crunch of pistachios, the chew of cherries. My neighbor brought these cookies to a potluck years ago. One bite, and I begged for the recipe. **Ever wondered how you could turn pantry staples into something unforgettable?** These cookies are my answer. They're sweet, salty, and packed with surprises. Perfect for lazy Sundays or last-minute guests. What's your go-to cookie when you need a crowd-pleaser?

My Cookie Disaster Turned Win

My first batch spread into one giant cookie blob. I forgot to chill the dough! But the flavors still wowed everyone. **Home cooking isn't about perfection—it's about joy and messy tries.** Now I press the dough balls flat on purpose. The salt sprinkle? Learned that from my grandkid. They called it "cookie glitter." Share your funniest kitchen fail—did it turn out tasty anyway?

Why These Flavors Sing Together

— The cherries add tang that cuts through the rich chocolate. —
Pistachios give a buttery crunch against the soft oats. **Which flavor combo surprises you most?** I thought cherries and pistachios would clash. Now I add them to salads too. Try swapping dark chocolate for white chocolate sometime. The sweet-salty balance changes in the best way.

A Cookie With Travel Stories

Oatmeal cookies started in Scotland, but America added chocolate chips in the 1930s. Nuts and dried fruit? Those twists came later. *Did you know pistachios were once dyed red to hide stains?* Now we love them natural. This recipe mixes old-world oats with modern boldness. Tell me—what's your family's twist on a classic cookie?



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Ingredients:

Ingredient	Amount	Notes
Unsalted butter	1 cup	Slightly softened
Dark brown sugar	1 1/2 cups	Firmly packed
Egg	1 large	
Vanilla extract	1 teaspoon	
All-purpose flour	1 1/2 cups	
Baking powder	3/4 teaspoon	
Baking soda	1/2 teaspoon	
Salt	1/2 teaspoon	
Quick-cooking oats	1 1/2 cups	
Dried cherries	1 cup	Coarsely chopped
Pecans	1/2 cup	Coarsely chopped
Roasted pistachios	1/2 cup	
Semi-sweet chocolate chips	1 cup	
Flake salt	As needed	For garnish

How to Make Chocolate Cherry Pistachio Pecan Oatmeal Cookies

Step 1

See also Creamy Raspberry Cheese Pie
Preheat your oven to 350°F. Line a cookie sheet with parchment paper. This stops sticking and makes cleanup easy. Softened butter mixes better than cold.

Step 2 Cream butter and brown sugar for 1 minute. Add egg and vanilla, mix well. Overmixing makes cookies tough, so stop when combined.

Step 3 Whisk flour, baking powder, baking soda, and salt. Add to butter mix slowly. Fold in oats, then cherries, nuts, and chocolate chips.

Step 4 Scoop dough with a 1/4 cup. Roll into balls, flatten slightly. Space them 3 inches apart. Sprinkle with flake salt for a sweet-salty kick.

Step 5 Bake 15–18 minutes until edges brown. Centers will look shiny but set as they cool. Let sit 5 minutes before moving to a rack.

(Hard-learned tip: Rotate the pan halfway for even baking.)

What's your go-to cookie add-in? Share below!

Cook Time: 18 minutes **Total Time:** 38 minutes **Yield:** 16 cookies
Category: Dessert, Cookies

3 Fun Twists to Try

White chocolate swap Use white chips instead of semi-sweet for a creamier taste.

Spicy kick Add a pinch of cayenne to the dough for heat.

Fruit switch Try dried apricots or cranberries instead of cherries.

Which twist would you bake first? Vote in the comments!

Serving & Sipping Ideas

Pair cookies with vanilla ice cream for a treat. Or crumble over yogurt for breakfast.

Drink with cold milk or a hot latte. For adults, try a cherry-infused bourbon.

Which would you choose tonight?



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Keep Them Fresh or Freeze for Later

These cookies stay fresh in an airtight container for 3 days. For longer storage, freeze the dough or baked cookies. Roll dough balls, freeze on a tray, then bag them. Bake frozen dough—just add 2 extra minutes.

Fun fact: My neighbor swears frozen dough makes chewier cookies. Batch-cooking? Double the recipe and freeze half for busy weeks. Why this matters: Fresh-baked cookies beat store-bought any day. Ever tried freezing cookie dough? Share your tips below!

See also [Silky Smooth Easy Butterscotch Sauce](#)

Troubleshooting Your Cookie Batch

Issue 1: Cookies spread too thin? Chill dough 30 minutes before baking.

Issue 2: Dry or crumbly? Measure flour lightly—don't pack it. Issue 3: Nuts burning? Toast them first for better flavor. Why this matters: Small tweaks save time and ingredients. Did you run into other problems? Let's solve them together!

Your Questions, Answered

Q: Can I make these gluten-free? A: Swap flour for a 1:1 gluten-free blend. Add 1/4 tsp xanthan gum. **Q: How far ahead can I prep dough?** A: Chill it up to 3 days or freeze for 3 months. **Q: Any nut swaps?** A: Try almonds or walnuts. Skip nuts if allergic—add extra oats. **Q: Can I halve the recipe?** A: Yes! Use 1 egg yolk instead of whole egg. **Q: Why flake salt?** A: It balances sweetness and adds crunch. Sea salt works too.

Bake, Share, and Enjoy

These cookies are my go-to for potlucks—always a hit. Tag **@SavoryDiscovery** on Pinterest with your creations. I'd love to see your twists!

Happy cooking! —Elowen Thorn.

You need to try !



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Author: Elowen Thorn



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Cuisine: [American](#)



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Difficulty: **Beginner**

Prep time: **20 minutes**

Cook time: **18 minutes**



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Rest time:

Total time: **38 minutes**



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Servings: **16 servings**



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Calories: **kcal**

Best Season: **Summer**

Description

Enjoy a delightful mix of flavors and textures with these Chocolate

Cherry Pistachio Pecan Oatmeal Cookies, packed with dried cherries, nuts, and chocolate chips.

Ingredients

- ▢ 1 cup unsalted butter, slightly softened
- ▢ 1 1/2 cups firmly packed dark brown sugar
- ▢ 1 large egg
- ▢ 1 teaspoon vanilla extract
- ▢ 1 1/2 cups all-purpose flour
- ▢ 3/4 teaspoon baking powder
- ▢ 1/2 teaspoon baking soda
- ▢ 1/2 teaspoon salt
- ▢ 1 1/2 cups quick-cooking oats
- ▢ 1 cup dried cherries, coarsely chopped
- ▢ 1/2 cup coarsely chopped pecans
- ▢ 1/2 cup roasted pistachios
- ▢ 1 cup semi-sweet chocolate chips
- ▢ flake salt

Instructions

1. Preheat the oven to 350°F and line a cookie sheet with parchment paper.
2. Use a mixer to cream the butter and brown sugar together - about 1 minute. Add the egg and vanilla and mix to combine.
3. In another bowl, whisk together the flour, baking powder, baking soda, and salt. Add the dry mixture to the butter mixture and mix on low to combine. Add the oats and mix to combine. Add the cherries, pecans, pistachios, and chocolate chips. Mix to combine.
4. Use a 1/4 cup dry measuring cup to portion the dough out into 16

to 18 equal portions. Roll the dough into a ball (about 2-inches) and place it on the baking sheet. Space the dough balls about 3 inches apart and press each ball to about 1 inch thick. Sprinkle with a generous pinch of flake salt.

5. Bake for 15 to 18 minutes or until the edges are brown but the center of each cookie still is shiny/wet. Cool on the baking sheet for 5 minutes before sliding the parchment, with the cookies on it, to a wire rack to cool completely. Work in batches to bake all the cookies. Store in an airtight container.

Notes

For extra texture, lightly toast the pecans and pistachios before adding them to the dough.

Keywords: Cookies, Oatmeal, Chocolate, Cherry, Pecan, Pistachio

See also Sticky Sweet Pull-Apart Monkey Bread