

Nutella® Cookies

1 cup margarine (softened)
1 cup Nutella® (The original hazelnut spread with a chocolaty taste by Ferrero)
1 cup brown sugar
1 cup white sugar
3 eggs
2½ cups flour
1 teaspoon baking soda
½ teaspoon salt
2 cups oats
1 cup coconut
1 cup chocolate chips
½ cup dried cherries
½ cup hickory nuts (optional)

Cream together margarine, Nutella® and sugars. Mix in eggs. Mix together flour, baking soda and salt; stir into creamed mixture until everything is well incorporated. Add all other ingredients and stir until everything is mixed well. Bake at 350° for 12 minutes.

Cool 5 minutes on sheet and then cool on rack.

Yield: 4 ½ dozen

Dorothy's note: Used 1¾ cups all purpose flour; rest was Nightingale brand pastry flour