



## Cookies

With dried cherries  
and dark chocolate chunks

 **Featuring Khaja  
Hearty Hemp Seed Granola**

- **Prep time:** 30 min.
- **Bake time:** 2 hours 20 minutes
- **Yield:** Aprox. 40

 **Ingredients:**

- ½ cup coconut oil
- 1 cup packed light-brown sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 ¼ cups all-purpose flour
- ½ teaspoon baking soda
- 1 teaspoon coarse salt
- 1 ¼ cup of Khaja Hearty Hemp Granola
- ¾ cup large unsweetened coconut flakes
- 5 ounces bittersweet chocolate, chopped (about 1 cup)
- 1 cup dried cherries or cranberries, chopped



 **Instructions:**

1. Preheat oven to 350 degrees. Beat oil and brown sugar in a bowl on medium speed until well combined, about 3 minutes. Beat in eggs and vanilla. Add flour, baking soda, and salt; beat until combined. Stir in remaining ingredients until well combined. Refrigerate dough until firm, about 1 hour.
2. Drop heaping tablespoons of dough, 2 inches apart, onto parchment-lined baking sheets. Bake until golden, rotating sheets halfway through, 13 to 14 minutes. Let cookies cool completely on a wire rack before removing from sheets. Cookies can be stored at room temperature up to 2 days.