

Black Forest Oatmeal Cookies
(from the Book Hags of Grass Valley, California)

1 (18.25 ounce) package Devil's Food cake mix
1/2 cup vegetable oil
2 eggs
1/2 teaspoon almond extract
1 cup quick-cooking oats
1 cup miniature chocolate morsels
1 cup dried tart cherries or cranberries

1. Preheat oven to 375 degrees. Cover a cookie sheet with parchment paper.
2. In the large bowl of an electric mixer, blend half of the cake mix along with oil, eggs, and almond extract. Blend at medium high speed for 1-2 minutes until smooth and well mixed.
3. Stir in remaining cake mix, oats, chocolate morsels, and cherries or cranberries with a wooden spoon until moist. The dough will be stiff.
4. Drop dough by rounded teaspoonfuls, 2 inches apart on cookie sheets.
5. Bake 9-12 minutes or until set at edges and just barely set in center (do not over bake). Cool 1 minute on sheet, and transfer to wire racks.

Yield: 4 dozen cookies