

# COOKING UP THE MAGIC

DISNEY'S RIVIERA RESORT SIGNATURE COOKIES

## INGREDIENTS

Makes 18 - 24 cookies

- 2 cups all-purpose flour
- 1 teaspoon coarse salt
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 2 1/4 cup oats, ground
- 3/4 cup mini semi-sweet chocolate chips, ground
- 1 cup unsalted butter, at room temperature
- 1 1/4 cups brown sugar, packed
- 1 cup sugar
- 1 tablespoon molasses
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup walnuts, finely chopped
- 1 1/4 cup pistachios, finely chopped
- 1 1/4 cup dried cherries, finely chopped
- 1 1/4 cup mini semi-sweet chocolate chips, sea salt flakes, to taste

**Cook's Note:** For a thinner, crispier cookie, preheat oven to 375°F and bake for 7 minutes. Reduce heat to 350°F and bake 3 additional minutes.



## DIRECTIONS

### RIVIERA SIGNATURE COOKIES

1. Preheat oven to 350°F. Line a baking sheet with a silicone baking mat or parchment paper; set aside.
2. Sift flour, salt, baking soda, and baking powder in a large mixing bowl. Stir in ground oats and ground chocolate chips; set aside.
3. Cream butter, both sugars, and molasses in the bowl of an electric mixer fitted with a paddle attachment until fluffy.
4. Add eggs, one at a time, and beat on low speed until fully incorporated. Add vanilla and beat, scraping the bowl as needed, for 1 minute.
5. Add 1/3 of flour mixture and beat on low speed until just mixed. Continue with remaining flour. Add walnuts, pistachios, dried cherries, and mini chocolate chips and mix on low speed until fully incorporated into dough.
6. Place six (1/4 cup) balls of dough on baking sheet. Flatten slightly and top with desired amount of sea salt flakes.
7. Bake for 12 minutes. Cool for 2 minutes before moving to wire racks.
8. Repeat with remaining dough.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby.

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.