

CHOCOLATE WHITE CHOCOLATE CHERRY JUMBLES

INGREDIENTS

12 oz semisweet chocolate chips (one bag)
1 cup all-purpose flour
1 cup dark brown sugar
6 tablespoons butter
3 teaspoon vanilla extract
1 1/2 teaspoon baking powder
1 teaspoon salt
3 eggs
6 oz white chocolate chips (half a bag)
1 cup dried cherries, rehydrated in 2 tablespoons of rum

DIRECTIONS

Preheat oven to 350F. Line cookie sheets with silpat or parchment paper.

In a metal bowl over a water bath (or a double boiler), melt together chocolate and butter; mix until smooth. Allow to cool slightly. In a large bowl, beat together eggs, brown sugar, and vanilla on high speed until light and fluffy. Beat in melted chocolate. Mix in dry ingredients until just combined. Stir in the white chocolate chips and dried cherries.

Drop tablespoons of dough evenly placed about 1 1/2 inches apart onto the lined cookie sheet. Bake, until cookies are crackly, about 12 minutes. The cookies should still be soft. Do not over bake.

Cool on sheets until about mostly cool then carefully transfer the cookies to racks to cool completely.