

Triple Chocolate Boomchunkas

adapted from *Baking: From My Home To Yours* by Dorie Greenspan

2 sticks of butter
9 ounces bittersweet chocolate
2 eggs
 $\frac{3}{4}$ cup white sugar
 $\frac{3}{4}$ cup dark brown sugar
1 $\frac{1}{2}$ cups all-purpose flour
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
1 $\frac{1}{2}$ cup old fashioned rolled oats
1 cup semisweet chocolate morsels
1 cup coarsely chopped pecans
1 cup dried cherries

Preheat oven to 350°. Line a baking sheet with parchment or use a silicone mat.

Place the butter and bittersweet chocolate chunks into a medium sized microwave-safe bowl and microwave on level 7 for 2 minutes. Remove the bowl from the microwave and stir the butter and chocolate until they emulsify and come together. Add the brown and white sugars and stir well to combine. Add the eggs and stir well to combine.

Sift together the flour, cocoa, baking soda, salt, and cinnamon. Add the butter/chocolate mixture to this and stir well to combine. Add the semisweet chocolate morsels, pecans, oats, and cherries. Stir to combine.

Using an ice cream scoop place 6 mounds of dough on the prepared cookie sheet. Each mound should have about $\frac{1}{3}$ cup of dough. Using the palm of your hand flatten the mounds out so that they are about $\frac{1}{2}$ " to $\frac{3}{4}$ " thick and a circle shape. Bake for about 12 minutes in convection oven, 15 minutes in a standard oven. Adjust cook times for your own oven.