



Buried Cherry Cookies

READY IN



75 min.

SERVINGS



24

CALORIES



157 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 3 ounce bittersweet chocolate chopped
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 2 cups flour all-purpose
- ☐ 10 ounce maraschino cherries
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup condensed milk sweetened

☐ 1 cup sugar white

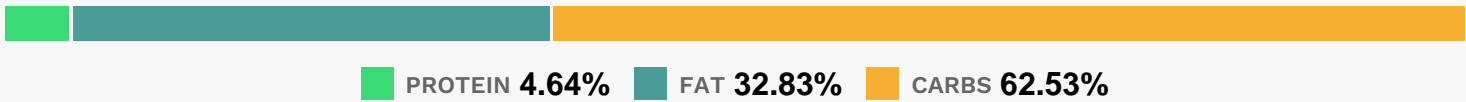
Equipment

- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Preheat an oven to 350 degrees F (175 degrees C).
- ☐ Drain the cherries and reserve about 2 tablespoons of the juice.
- ☐ Cut the cherries in half if large, and set aside.
- ☐ Beat the softened butter, sugar, and baking powder with an electric mixer until thoroughly creamed and fluffy, about 1 minute. Beat in the egg and almond extract, then add the flour gradually, and beat just until blended. Pinch off pieces of dough, roll into 1-inch balls, place the balls on an ungreased baking sheet, and press your thumb in the center of each cookie to make a dent.
- ☐ Place a cherry or cherry half in the indentation of each cookie.
- ☐ In a small saucepan over low heat, melt the chocolate with the condensed milk, and stir until smooth.
- ☐ Add 1 to 2 tablespoons of reserved cherry juice to the mixture, or as needed, to thin the frosting; frosting will be thick. Spoon about 1/2 teaspoon of frosting over each cherry, covering the cherry completely.
- ☐ Bake the cookies in the preheated oven until firm and slightly browned, about 12 minutes.
- ☐ Let cool on the baking sheet for about 1 minute before removing, then move to a wire rack to finish cooling.

Nutrition Facts



Properties

Glycemic Index:14.5, Glycemic Load:12.64, Inflammation Score:-2, Nutrition Score:2.7521739190687%

Nutrients (% of daily need)

Calories: 157.27kcal (7.86%), Fat: 5.8g (8.92%), Saturated Fat: 3.46g (21.65%), Carbohydrates: 24.85g (8.28%), Net Carbohydrates: 23.91g (8.69%), Sugar: 15.99g (17.77%), Cholesterol: 18.28mg (6.09%), Sodium: 66.83mg (2.91%), Alcohol: 0.06g (100%), Alcohol %: 0.16% (100%), Caffeine: 3.05mg (1.02%), Protein: 1.84g (3.68%), Selenium: 4.98µg (7.12%), Manganese: 0.12mg (6.05%), Vitamin B1: 0.09mg (5.78%), Folate: 20.42µg (5.1%), Vitamin B2: 0.08mg (4.6%), Iron: 0.81mg (4.48%), Copper: 0.08mg (3.93%), Fiber: 0.94g (3.77%), Phosphorus: 34.57mg (3.46%), Vitamin B3: 0.66mg (3.28%), Vitamin A: 143.68IU (2.87%), Magnesium: 10.18mg (2.54%), Calcium: 23.92mg (2.39%), Zinc: 0.26mg (1.71%), Potassium: 49.64mg (1.42%), Vitamin B5: 0.12mg (1.2%), Vitamin E: 0.17mg (1.11%)