

Cherry Bell Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



63 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup brown sugar packed
- ☐ 1 tablespoon butter
- ☐ 3 tablespoons cherry juice
- ☐ 1 tablespoon cup heavy whipping cream
- ☐ 0.3 cup plus dark
- ☐ 1 eggs beaten
- ☐ 3 cups flour all-purpose

- ☐ 1 teaspoon ground ginger
- ☐ 0.5 teaspoon coffee granules instant
- ☐ 60 maraschino cherries halved
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups walnuts chopped

Equipment



- ☐ baking sheet
- ☐ oven
- ☐ spatula

Directions

- ☐ Sift together: 3 cups flour, 1/2 teaspoon baking soda, 1/2 teaspoon salt, 1 teaspoon ginger and 1/2 teaspoon instant coffee. Put aside.
- ☐ Cream 1 cup butter or margarine.
- ☐ Add 1 1/4 cups brown sugar. Cream well. Blend in dark corn syrup, egg, and cream.
- ☐ Add dry ingredients and mix well.
- ☐ Roll out dough, 1/3 at a time on floured board to 1/8 inch thickness.
- ☐ Cut cookies into 2 1/2 inch rounds.
- ☐ Place on ungreased cookie sheet.
- ☐ Combine 1/3 firmly packed brown sugar, 1 tablespoon butter, 3 tablespoons cherry juice. Stir in 1 1/2 cups chopped nuts, chopped fine.
- ☐ Place 1/2 teaspoon filling in center of each round. Shape into a bell by folding sides of dough to meet over the filling using spatula to fold over sides. Make top of bell narrower than at the clapper end.
- ☐ Place 1/2 of a maraschino cherry (cut side down) at open end of each bell for clapper.
- ☐ Bake at 350 degrees F for 12–15 minutes.

Nutrition Facts



 **PROTEIN 7.49%**  **FAT 32.42%**  **CARBS 60.09%**

Properties

Glycemic Index:3.92, Glycemic Load:4.48, Inflammation Score:-1, Nutrition Score:1.7508695684373%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg

Nutrients (% of daily need)

Calories: 62.95kcal (3.15%), Fat: 2.33g (3.58%), Saturated Fat: 0.39g (2.45%), Carbohydrates: 9.71g (3.24%), Net Carbohydrates: 9.18g (3.34%), Sugar: 4.41g (4.9%), Cholesterol: 3.51mg (1.17%), Sodium: 34.11mg (1.48%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.21g (2.42%), Manganese: 0.16mg (7.84%), Vitamin B1: 0.06mg (3.97%), Selenium: 2.58µg (3.69%), Folate: 14.68µg (3.67%), Copper: 0.06mg (3.24%), Iron: 0.44mg (2.42%), Vitamin B2: 0.04mg (2.31%), Fiber: 0.53g (2.12%), Vitamin B3: 0.41mg (2.05%), Phosphorus: 18.96mg (1.9%), Magnesium: 6.63mg (1.66%), Zinc: 0.16mg (1.06%), Vitamin B6: 0.02mg (1.04%)