



Cherry-Chocolate Chip Cookies

READY IN



22 min.

SERVINGS



10

CALORIES



336 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup firmly brown sugar light packed
- 0.5 cup cherries dried coarsely chopped
- 1 large eggs
- 1 cup flour all-purpose
- 0.5 teaspoon salt
- 0.8 cup semi chocolate chips mini
- 8 tablespoons butter unsalted melted (1 stick)
- 0.5 teaspoon vanilla extract

0.5 cup walnuts finely chopped

Equipment

bowl

oven

whisk

mixing bowl

wire rack

mini muffin tray

Directions

Preheat oven to 375F. Mist a 24-cup mini muffin tin with cooking spray.

Combine flour, baking soda and salt in a bowl.

In a large mixing bowl, mix together butter and brown sugar.

Add egg and vanilla and whisk until smooth.

Add flour mixture and stir until just incorporated. Stir in chocolate chips, nuts and dried cherries.

Spoon some cookie dough into each muffin cup, so dough comes just to tops of cups (cookies won't rise much).

Bake until cookies are golden around edges and just set in center, 10 to 12 minutes.

Remove tin to a wire rack and let stand 5 minutes before removing cookies to cool completely on rack.

Nutrition Facts



PROTEIN 5.21% **FAT 53.71%** **CARBS 41.08%**

Properties

Glycemic Index:9.5, Glycemic Load:6.98, Inflammation Score:-5, Nutrition Score:7.1365217527618%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg

Nutrients (% of daily need)

Calories: 335.6kcal (16.78%), Fat: 20.29g (31.22%), Saturated Fat: 10.2g (63.73%), Carbohydrates: 34.92g (11.64%), Net Carbohydrates: 32.2g (11.71%), Sugar: 20.56g (22.84%), Cholesterol: 43.74mg (14.58%), Sodium: 185.54mg (8.07%), Alcohol: 0.07g (100%), Alcohol %: 0.12% (100%), Caffeine: 15.26mg (5.09%), Protein: 4.43g (8.87%), Manganese: 0.53mg (26.49%), Copper: 0.34mg (17.16%), Iron: 2.14mg (11.88%), Magnesium: 45.06mg (11.27%), Selenium: 7.79µg (11.13%), Fiber: 2.72g (10.88%), Vitamin A: 532.08IU (10.64%), Phosphorus: 92.92mg (9.29%), Vitamin B1: 0.13mg (8.42%), Folate: 31.4µg (7.85%), Vitamin B2: 0.11mg (6.24%), Zinc: 0.82mg (5.45%), Vitamin B3: 0.97mg (4.87%), Potassium: 164.32mg (4.69%), Calcium: 38.78mg (3.88%), Vitamin E: 0.47mg (3.1%), Vitamin B6: 0.06mg (2.82%), Vitamin B5: 0.24mg (2.45%), Vitamin K: 2.27µg (2.16%), Vitamin D: 0.27µg (1.79%), Vitamin B12: 0.1µg (1.59%)