



Cherry Chocolate Chippers

READY IN



60 min.

SERVINGS



60

CALORIES



89 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 cup cherries dried
- ☐ 1 teaspoon cinnamon
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.8 cup brown sugar light packed
- ☐ 1 teaspoon salt
- ☐ 12 ounces semi chocolate chips

- ☐ 1.5 sticks butter unsalted softened
- ☐ 1 teaspoon vanilla

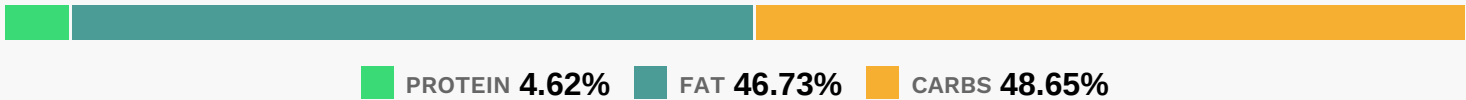
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ wooden spoon

Directions

- ☐ Preheat oven to 375°F.
- ☐ Whisk together flour, baking powder, cinnamon, and salt in a small bowl. Beat together butter and sugars in a large bowl with an electric mixer until blended and add eggs, 1 at a time, beating well after each addition, and vanilla. Beat in flour mixture on low speed until blended well, then mix in chocolate chips and cherries with a wooden spoon.
- ☐ Put level tablespoons of dough 1, inches apart on greased baking sheets and bake in batches in middle of oven until golden around edges, 12 to 15 minutes. Cool on sheets 2 minutes before transferring to a rack to cool completely.
- ☐ Cookies keep, in an airtight container, 5 days.

Nutrition Facts



Properties

Glycemic Index:4.4, Glycemic Load:3.55, Inflammation Score:-1, Nutrition Score:1.8378260945496%

Flavonoids

Cyanidin: 0.69mg, Cyanidin: 0.69mg, Cyanidin: 0.69mg, Cyanidin: 0.69mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg Epigallocatechin: 0.01mg,

Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.12mg, Epicatechin: 0.12mg, Epicatechin: 0.12mg, Epicatechin: 0.12mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 89.26kcal (4.46%), Fat: 4.67g (7.19%), Saturated Fat: 2.76g (17.25%), Carbohydrates: 10.94g (3.65%), Net Carbohydrates: 10.31g (3.75%), Sugar: 6.73g (7.48%), Cholesterol: 12.61mg (4.2%), Sodium: 49.95mg (2.17%), Alcohol: 0.02g (100%), Alcohol %: 0.14% (100%), Caffeine: 4.88mg (1.63%), Protein: 1.04g (2.08%), Manganese: 0.11mg (5.68%), Copper: 0.08mg (4.07%), Selenium: 2.47µg (3.53%), Iron: 0.62mg (3.45%), Magnesium: 11.7mg (2.92%), Fiber: 0.63g (2.53%), Phosphorus: 25.3mg (2.53%), Vitamin B1: 0.04mg (2.4%), Folate: 8.61µg (2.15%), Vitamin B2: 0.03mg (1.95%), Vitamin A: 84IU (1.68%), Vitamin B3: 0.3mg (1.52%), Potassium: 48.65mg (1.39%), Zinc: 0.21mg (1.38%), Calcium: 12.63mg (1.26%)