



Cherry Chocolate Chunk Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



281 kcal

DESSERT

Ingredients

- ☐ 1 cup all purpose flour
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed ()
- ☐ 0.5 cup butter softened ()
- ☐ 1 cup chocolate chunks dark
- ☐ 0.3 cup cocoa powder
- ☐ 0.5 cup cherries dried
- ☐ 1 eggs

- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup sugar white

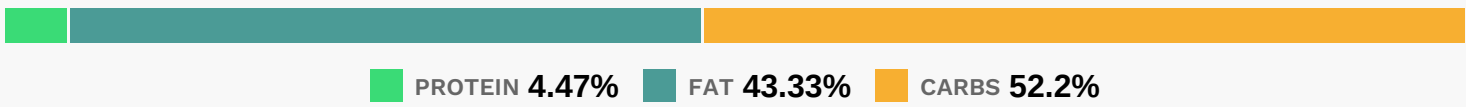
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Cream the butter and sugar in a bowl.
- ☐ Beat in the egg and vanilla extract.
- ☐ Mix the flour, baking soda, salt and cocoa in another bowl.
- ☐ Mix the dry ingredients into the wet.
- ☐ Mix in the chocolate and the cherries.
- ☐ Place the dough onto a cookie sheet one table spoon at a time.
- ☐ Bake in a 350F preheated oven for 10–14 minutes.

Nutrition Facts



Properties

Glycemic Index:16.26, Glycemic Load:11.57, Inflammation Score:-4, Nutrition Score:5.4382609077122%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 281.02kcal (14.05%), Fat: 13.82g (21.26%), Saturated Fat: 8.26g (51.61%), Carbohydrates: 37.46g (12.49%), Net Carbohydrates: 34.91g (12.69%), Sugar: 25.14g (27.94%), Cholesterol: 34.83mg (11.61%), Sodium: 165.56mg

(7.2%), Alcohol: 0.11g (100%), Alcohol %: 0.23% (100%), Caffeine: 16.3mg (5.43%), Protein: 3.2g (6.41%), Manganese: 0.34mg (16.78%), Copper: 0.27mg (13.38%), Iron: 1.85mg (10.25%), Fiber: 2.55g (10.21%), Magnesium: 37.66mg (9.42%), Selenium: 6.36µg (9.08%), Vitamin A: 442.54IU (8.85%), Phosphorus: 71.15mg (7.12%), Vitamin B1: 0.09mg (5.98%), Folate: 21.73µg (5.43%), Vitamin B2: 0.08mg (4.98%), Zinc: 0.63mg (4.2%), Potassium: 138.9mg (3.97%), Vitamin B3: 0.79mg (3.95%), Calcium: 29.27mg (2.93%), Vitamin E: 0.35mg (2.33%), Vitamin B5: 0.17mg (1.72%), Vitamin K: 1.77µg (1.68%), Vitamin B12: 0.07µg (1.24%), Vitamin B6: 0.02mg (1.09%)