



Cherry-Chocolate Chunkers

 Dairy Free

READY IN



120 min.

SERVINGS



24

CALORIES



293 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 10 oz maraschino cherries
- 12 oz semi chocolate chips (2 cups)
- 0.5 cup butter
- 1.3 cups flour all-purpose
- 1 cup granulated sugar
- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon salt
- 1 teaspoon vanilla

- 3 eggs beaten
- 12 oz bittersweet chocolate (2 cups)
- 0.5 cup powdered sugar
- 3 teaspoons maraschino cherries

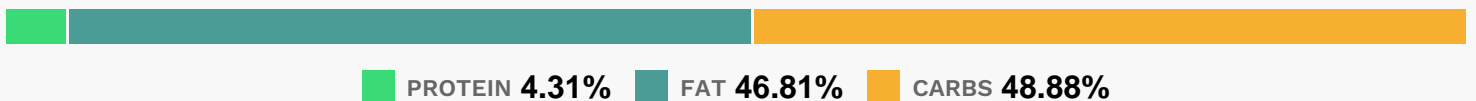
Equipment

- bowl
- frying pan
- sauce pan
- oven
- ziploc bags

Directions

- Heat oven to 350°F.
- Drain cherries well, reserving liquid for glaze.
- Cut cherries in half; set aside.
- In 3-quart saucepan, melt chocolate chips and butter over low heat, stirring constantly; remove from heat. Stir in flour, sugar, baking powder, salt, vanilla and eggs. Stir in cherries and chocolate chunks. In ungreased 13x9-inch pan, spread batter evenly.
- Bake 32 to 37 minutes or until center is set. Cool completely, about 1 hour.
- In small bowl, mix glaze ingredients until smooth.
- Place glaze in resealable food-storage plastic bag.
- Cut off tiny corner of bag. Squeeze glaze in desired pattern on top of brownies. For brownies, cut into 6 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:9.88, Glycemic Load:9.43, Inflammation Score:-4, Nutrition Score:6.1304348918569%

Nutrients (% of daily need)

Calories: 292.55kcal (14.63%), Fat: 15.31g (23.55%), Saturated Fat: 7.22g (45.14%), Carbohydrates: 35.97g (11.99%), Net Carbohydrates: 33.13g (12.05%), Sugar: 26.05g (28.94%), Cholesterol: 22.16mg (7.39%), Sodium: 113.3mg (4.93%), Alcohol: 0.06g (100%), Alcohol %: 0.11% (100%), Caffeine: 24.38mg (8.13%), Protein: 3.17g (6.34%), Manganese: 0.42mg (21.2%), Copper: 0.39mg (19.29%), Magnesium: 52.67mg (13.17%), Iron: 2.26mg (12.55%), Fiber: 2.84g (11.37%), Phosphorus: 94.93mg (9.49%), Selenium: 6.37µg (9.1%), Zinc: 0.9mg (6.01%), Potassium: 180.38mg (5.15%), Vitamin B2: 0.08mg (4.42%), Vitamin A: 218.63IU (4.37%), Vitamin B1: 0.06mg (4.19%), Folate: 14.55µg (3.64%), Calcium: 34.82mg (3.48%), Vitamin B3: 0.63mg (3.14%), Vitamin E: 0.38mg (2.54%), Vitamin K: 2.26µg (2.16%), Vitamin B5: 0.21mg (2.09%), Vitamin B12: 0.1µg (1.75%), Vitamin B6: 0.02mg (1.15%)