



## Cherry-Chocolate Cookie Cups

READY IN



90 min.

SERVINGS



48

CALORIES



114 kcal

DESSERT

### Ingredients

- 17.5 oz sugar cookie mix
- 0.3 cup cocoa powder unsweetened
- 0.5 cup butter softened
- 2 tablespoons water
- 1 eggs
- 12 oz peppermint candies white
- 0.3 cup whipping cream
- 0.3 cup amaretto
- 0.5 cup candied cherries finely chopped

- 8 candied cherries red cut into 6 pieces

## Equipment

- bowl
- frying pan
- oven
- knife
- wire rack
- wooden spoon
- microwave
- spatula
- muffin liners

## Directions

- Heat oven to 350°F. Lightly spray 48 mini muffin cups with cooking spray. In medium bowl, stir cookie mix and cocoa until well mixed. Stir in butter, water and egg until soft dough forms.
- Shape dough into 48 (1-inch) balls. (If dough is sticky, use moistened fingers.) Press 1 ball into bottom and up side of each muffin cup.
- Bake 8 to 9 minutes or until edges are set. Gently press end of handle of wooden spoon into bottom and against side of each cookie cup to flatten, being careful not to make holes in dough.
- Bake 2 to 3 minutes longer or until bottom is set. Cool in pan on cooling rack 20 to 30 minutes.
- Meanwhile, in medium microwavable bowl, mix baking chips and cream. Microwave on High 30 seconds; stir. Microwave 20 to 30 seconds longer or until mixture is smooth and chips are melted. Stir in amaretto and chopped cherries.
- Let stand 10 to 15 minutes until slightly thickened; stir.
- Using tip of knife or metal spatula, lift cookie cups out of pan, gently twisting and lifting up; place on cooling racks. Repress centers with spoon if necessary. Spoon about 1 1/2 teaspoons cherry mixture into each cup.
- Sprinkle with red sugar or top with cherry piece.

# Nutrition Facts



■ PROTEIN 3.53% ■ FAT 43.26% ■ CARBS 53.21%

## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.61478261187997%

## Flavonoids

Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg Epicatechin: 1.17mg, Epicatechin: 1.17mg, Epicatechin: 1.17mg, Epicatechin: 1.17mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

## Nutrients (% of daily need)

Calories: 114.32kcal (5.72%), Fat: 5.54g (8.52%), Saturated Fat: 2.86g (17.86%), Carbohydrates: 15.33g (5.11%), Net Carbohydrates: 15.09g (5.49%), Sugar: 10.4g (11.56%), Cholesterol: 4.81mg (1.6%), Sodium: 58.11mg (2.53%), Alcohol: 0.32g (100%), Alcohol %: 1.51% (100%), Protein: 1.02g (2.03%), Vitamin A: 107.75IU (2.16%), Calcium: 13.47mg (1.35%), Copper: 0.02mg (1.2%), Manganese: 0.02mg (1.17%)