



Cherry-Chocolate Thumbprints

READY IN



160 min.

SERVINGS



1

CALORIES



4188 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 1 cup cherries dried chopped
- ☐ 0.8 cup dutch process cocoa
- ☐ 2 cups flour all-purpose
- ☐ 2 tablespoons heavy cream
- ☐ 4 tablespoons cherry liqueur
- ☐ 0.8 cup powdered sugar
- ☐ 0.1 teaspoon salt

- ☐ 2 teaspoons vanilla extract
- ☐ 1 serving wax and parchment paper
- ☐ 0.5 cup chocolate morsels white

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ wooden spoon
- ☐ microwave

Directions

- ☐ Soak chopped dried cherries in cherry liqueur 1 hour.
- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating until smooth. Stir in cocoa, vanilla, and soaked cherries until blended.
- ☐ Stir together flour and next 2 ingredients. Gradually add flour mixture to butter mixture, beating at low speed until blended.
- ☐ Preheat oven to 35
- ☐ Shape dough into 1-inch balls (about 1 Tbsp. per ball), and place 2 inches apart on parchment paper-lined baking sheets. Press thumb or end of a wooden spoon into each ball, forming an indentation.
- ☐ Bake at 350 for 12 to 14 minutes or until edges are golden. Cool on baking sheets 1 minute; transfer to wire racks. Cool completely.
- ☐ Microwave white chocolate morsels and cream in a microwave-safe bowl at HIGH 1 minute or until melted and smooth, stirring at 30-second intervals. Spoon 1/2 tsp. chocolate mixture into each indentation.
- ☐ Let stand until white chocolate mixture is firm (about 1 hour). Store in airtight containers.

Nutrition Facts



 PROTEIN **5.17%**  FAT **49.65%**  CARBS **45.18%**

Properties

Glycemic Index:311, Glycemic Load:175.52, Inflammation Score:-10, Nutrition Score:63.276521713837%

Flavonoids

Catechin: 41.81mg, Catechin: 41.81mg, Catechin: 41.81mg, Catechin: 41.81mg Epicatechin: 126.7mg, Epicatechin: 126.7mg, Epicatechin: 126.7mg, Epicatechin: 126.7mg Quercetin: 6.45mg, Quercetin: 6.45mg, Quercetin: 6.45mg, Quercetin: 6.45mg

Nutrients (% of daily need)

Calories: 4187.83kcal (209.39%), Fat: 235.11g (361.71%), Saturated Fat: 146.63g (916.45%), Carbohydrates: 481.26g (160.42%), Net Carbohydrates: 439.05g (159.65%), Sugar: 226.78g (251.98%), Cholesterol: 540.85mg (180.28%), Sodium: 1985.91mg (86.34%), Alcohol: 26.99g (100%), Alcohol %: 3.63% (100%), Caffeine: 148.35mg (49.45%), Protein: 55.11g (110.23%), Manganese: 4.21mg (210.51%), Vitamin A: 10443.76IU (208.88%), Fiber: 42.22g (168.87%), Selenium: 101.74µg (145.34%), Copper: 2.87mg (143.75%), Vitamin B1: 2.09mg (139.18%), Iron: 23.01mg (127.82%), Folate: 493.45µg (123.36%), Vitamin B2: 1.8mg (106.03%), Phosphorus: 996.48mg (99.65%), Magnesium: 395.8mg (98.95%), Vitamin B3: 16.99mg (84.93%), Calcium: 543.7mg (54.37%), Zinc: 7.11mg (47.38%), Potassium: 1604.27mg (45.84%), Vitamin E: 6.62mg (44.14%), Vitamin K: 27.4µg (26.1%), Vitamin B5: 2.13mg (21.35%), Vitamin B12: 0.94µg (15.63%), Vitamin B6: 0.26mg (12.8%), Vitamin D: 0.48µg (3.2%), Vitamin C: 0.84mg (1.02%)