



Cherry-Chocolate Volcano Cookies

READY IN



104 min.

SERVINGS



44

CALORIES



95 kcal

DESSERT

Ingredients

- 0.8 cup brown sugar packed
- 0.3 cup butter divided softened
- 0.3 tsp calumet baking powder
- 2 eggs
- 0.7 cup flour
- 0.8 cup maraschino cherries divided drained
- 2 Tbsp maraschino cherry liquid
- 0.5 cup planters cocktail peanuts chopped
- 12 oz baker's semi-sweet chocolate divided

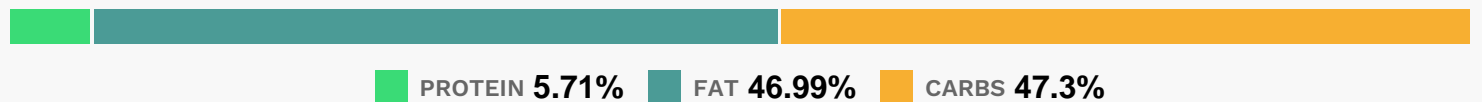
Equipment

- baking sheet
- oven

Directions

- Reserve 7 cherries; chop remaining cherries. Melt 8 oz. chocolate as directed on package.
- Add 1/4 cup butter; stir until melted. Stir in sugar and eggs.
- Add flour and baking powder; mix well. Stir in nuts and chopped cherries. Refrigerate 1 hour.
- Heat oven to 350F. Drop rounded tablespoons of dough, 2 inches apart, onto parchment-covered baking sheets.
- Bake 12 to 14 min. or until cookies are soft to the touch but tops are still slightly shiny. Cool on baking sheets 1 min.
- Remove to wire racks; cool completely.
- Melt remaining chocolate; mix with remaining butter and cherry liquid until blended.
- Quarter reserved whole cherries.
- Spread 1 tsp. chocolate glaze over each cookie; top with cherry piece.

Nutrition Facts



Properties

Glycemic Index:5.26, Glycemic Load:1.07, Inflammation Score:-1, Nutrition Score:2.2291304274746%

Nutrients (% of daily need)

Calories: 95.25kcal (4.76%), Fat: 5.05g (7.77%), Saturated Fat: 2.56g (16%), Carbohydrates: 11.44g (3.81%), Net Carbohydrates: 10.46g (3.8%), Sugar: 8.31g (9.24%), Cholesterol: 10.68mg (3.56%), Sodium: 16.56mg (0.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.65mg (2.22%), Protein: 1.38g (2.76%), Manganese: 0.16mg (8.13%), Copper: 0.12mg (6.2%), Magnesium: 17.94mg (4.49%), Iron: 0.73mg (4.04%), Fiber: 0.98g (3.91%), Phosphorus: 33.77mg (3.38%), Selenium: 2.09µg (2.99%), Vitamin B3: 0.45mg (2.24%), Folate: 8.46µg (2.12%), Vitamin B1: 0.03mg (1.96%), Zinc: 0.29mg (1.96%), Potassium: 67.26mg (1.92%), Calcium: 15.59mg (1.56%), Vitamin B2: 0.03mg (1.47%)