



Cherry Double-Chocolate Cookies

READY IN



1500 min.

SERVINGS



24

CALORIES



204 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon baking soda
- ☐ 1 cup cherries dried sour
- ☐ 0.8 cup dutch-processed cocoa powder unsweetened
- ☐ 2 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 1.5 cups brown sugar light packed
- ☐ 3.5 oz chocolate cut into 1/2-inch chunks
- ☐ 1 cup pecans toasted coarsely chopped
- ☐ 0.5 teaspoon salt

☐ 1.5 sticks butter unsalted softened

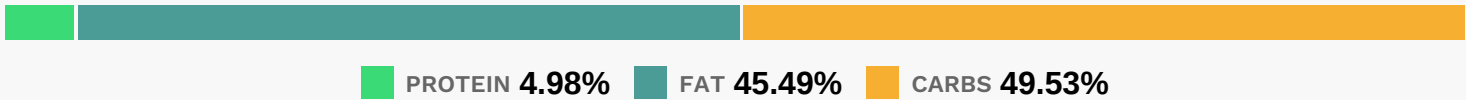
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Preheat oven to 375°F with racks in upper and lower thirds.
- ☐ Whisk together flour, cocoa powder, baking soda, and salt in a small bowl.
- ☐ Beat together butter and brown sugar with an electric mixer at medium–high speed until pale and fluffy, then add eggs 1 at a time, beating until combined well. Reduce speed to low and add flour mixture, mixing until just combined.
- ☐ Add chocolate chunks, pecans, and cherries and mix until just incorporated.
- ☐ Drop 2 level tablespoons of dough per cookie about 2 inches apart onto 2 ungreased large baking sheets. With dampened fingers, flatten cookies slightly.
- ☐ Bake, switching position of sheets halfway through baking, until puffed and set, 12 to 14 minutes.
- ☐ Transfer cookies to a rack to cool.
- ☐ Cookies keep in an airtight container at cool room temperature 5 days.

Nutrition Facts



Properties

Glycemic Index:5.32, Glycemic Load:4.58, Inflammation Score:-4, Nutrition Score:4.5004348361298%

Flavonoids

Cyanidin: 0.44mg, Cyanidin: 0.44mg, Cyanidin: 0.44mg, Cyanidin: 0.44mg Delphinidin: 0.3mg, Delphinidin: 0.3mg, Delphinidin: 0.3mg, Delphinidin: 0.3mg Catechin: 2.04mg, Catechin: 2.04mg, Catechin: 2.04mg, Catechin: 2.04mg Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg Epicatechin: 5.31mg, Epicatechin: 5.31mg, Epicatechin: 5.31mg, Epicatechin: 5.31mg Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg, Epigallocatechin 3–gallate: 0.09mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 204.2kcal (10.21%), Fat: 10.94g (16.83%), Saturated Fat: 5.07g (31.69%), Carbohydrates: 26.8g (8.93%), Net Carbohydrates: 24.53g (8.92%), Sugar: 18.33g (20.37%), Cholesterol: 30.68mg (10.23%), Sodium: 95.36mg (4.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 8.91mg (2.97%), Protein: 2.7g (5.39%), Manganese: 0.36mg (18.2%), Copper: 0.2mg (9.75%), Fiber: 2.27g (9.08%), Vitamin A: 380.59IU (7.61%), Magnesium: 26.39mg (6.6%), Iron: 1.15mg (6.38%), Selenium: 4.38µg (6.26%), Vitamin B1: 0.08mg (5.55%), Phosphorus: 54.76mg (5.48%), Vitamin B2: 0.08mg (4.43%), Folate: 16.11µg (4.03%), Zinc: 0.54mg (3.61%), Potassium: 102.46mg (2.93%), Calcium: 28.31mg (2.83%), Vitamin B3: 0.54mg (2.7%), Vitamin E: 0.28mg (1.88%), Vitamin B5: 0.16mg (1.64%), Vitamin B6: 0.03mg (1.47%), Vitamin D: 0.19µg (1.26%)