



## Cherry Icebox Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



124 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup butter
- ☐ 0.5 cup butter shortening flavored
- ☐ 1 eggs
- ☐ 2.8 cups flour all-purpose
- ☐ 20 ounce maraschino cherries drained chopped
- ☐ 1.3 cups pecans chopped
- ☐ 0.5 teaspoon salt

- ☐ 2.3 ounce decorator sugar red
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

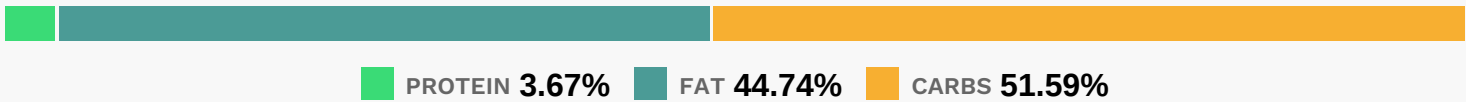
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ paper towels
- ☐ oven
- ☐ wax paper

## Directions

- ☐ In a medium bowl, beat together the butter and shortening.
- ☐ Add the sugar; cream well.
- ☐ Mix in the egg and vanilla. Sift together the flour, baking powder, and salt; stir into the creamed mixture. Pat the cherries between paper towels to remove excess moisture. Stir cherries and pecans into the dough. Cover and chill for 2 hours.
- ☐ Shape the cold dough into 2 logs.
- ☐ Roll them in the colored sugar, wrap in wax paper and chill again until firm (about 1 hour).
- ☐ Preheat oven to 400 degrees F (200 degrees C). Lightly grease cookie sheets.
- ☐ Unwrap dough and slice into 1/4 inch slices.
- ☐ Place on the prepared cookie sheets, and bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool 1 minute before removing from cookie sheets to cool on wire racks.

## Nutrition Facts



## Properties

Glycemic Index:7.65, Glycemic Load:7.82, Inflammation Score:-1, Nutrition Score:2.1504347499298%

## Flavonoids

Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg Delphinidin: 0.21mg, Delphinidin: 0.21mg, Delphinidin: 0.21mg, Delphinidin: 0.21mg Catechin: 0.21mg, Catechin: 0.21mg, Catechin: 0.21mg, Catechin: 0.21mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3–gallate: 0.07mg, Epigallocatechin 3–gallate: 0.07mg, Epigallocatechin 3–gallate: 0.07mg, Epigallocatechin 3–gallate: 0.07mg

Nutrients (% of daily need)

Calories: 123.76kcal (6.19%), Fat: 6.3g (9.69%), Saturated Fat: 1.97g (12.31%), Carbohydrates: 16.34g (5.45%), Net Carbohydrates: 15.49g (5.63%), Sugar: 10.22g (11.35%), Cholesterol: 8.49mg (2.83%), Sodium: 50.33mg (2.19%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 1.16g (2.32%), Manganese: 0.18mg (8.94%), Vitamin B1: 0.08mg (5.06%), Selenium: 2.9µg (4.14%), Folate: 14.23µg (3.56%), Fiber: 0.84g (3.38%), Copper: 0.06mg (3.12%), Iron: 0.49mg (2.7%), Vitamin B2: 0.05mg (2.66%), Vitamin B3: 0.46mg (2.29%), Phosphorus: 20.16mg (2.02%), Vitamin E: 0.25mg (1.64%), Calcium: 15.52mg (1.55%), Vitamin K: 1.6µg (1.53%), Zinc: 0.22mg (1.49%), Magnesium: 5.67mg (1.42%), Vitamin A: 70.95IU (1.42%)