



## Cherry Pistachio Slice-and-Bake Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



40

CALORIES



99 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup canola oil
- ☐ 2 ounces chocolate dark chopped (60%–70% cacao)
- ☐ 0.3 cup cherries dried chopped
- ☐ 2 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 cup pistachios finely chopped
- ☐ 0.3 teaspoon salt

- ☐ 1 cup sugar
- ☐ 6 tablespoons butter unsalted at room temperature
- ☐ 1 teaspoon vanilla extract

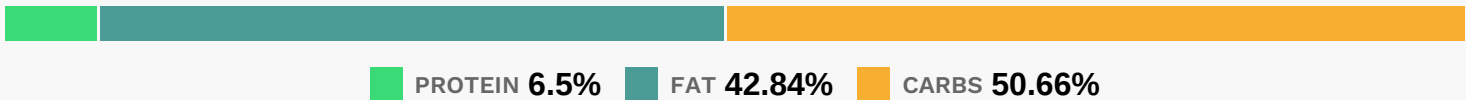
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cutting board

## Directions

- ☐ In a bowl, combine flour, baking soda and salt. In a separate bowl, using an electric mixer, beat sugar, butter and oil until smooth.
- ☐ Add eggs and vanilla; beat until combined.
- ☐ Add flour mixture to egg mixture in 5 batches. Stir in cherries and chocolate. Divide dough in half; form into two logs, 2 inches by 8 inches; wrap in plastic wrap and freeze, 1 hour.
- ☐ Heat oven to 350°. Coat 2 baking sheets with cooking spray.
- ☐ Spread nuts on a cutting board; roll logs in nuts.
- ☐ Cut logs into 20 slices each and arrange on baking sheets. Press cookies lightly.
- ☐ Bake until golden, 8 to 9 minutes; transfer to wire rack.
- ☐ Self

## Nutrition Facts



## Properties

Glycemic Index:4.65, Glycemic Load:7.97, Inflammation Score:-1, Nutrition Score:2.2091304390975%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 98.51kcal (4.93%), Fat: 4.74g (7.29%), Saturated Fat: 1.7g (10.65%), Carbohydrates: 12.6g (4.2%), Net Carbohydrates: 12g (4.37%), Sugar: 5.88g (6.54%), Cholesterol: 13.86mg (4.62%), Sodium: 32.63mg (1.42%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 1.62g (3.23%), Selenium: 3.67µg (5.24%), Vitamin B1: 0.08mg (5.09%), Manganese: 0.1mg (5.03%), Folate: 16.32µg (4.08%), Iron: 0.65mg (3.61%), Vitamin B2: 0.06mg (3.26%), Copper: 0.06mg (2.94%), Phosphorus: 25.8mg (2.58%), Vitamin B3: 0.5mg (2.5%), Vitamin E: 0.37mg (2.46%), Fiber: 0.6g (2.38%), Vitamin A: 99.81IU (2%), Magnesium: 7.17mg (1.79%), Vitamin B6: 0.03mg (1.72%), Vitamin K: 1.28µg (1.22%), Zinc: 0.17mg (1.13%), Potassium: 38.46mg (1.1%)