



Cherry Snowball Cookies

 Vegetarian

READY IN



40 min.

SERVINGS



18

CALORIES



130 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1.3 cups confectioners' sugar divided
- ☐ 1 cup flour all-purpose
- ☐ 15 maraschino cherries finely chopped
- ☐ 0.3 cup cooking oats quick
- ☐ 1 pinch salt
- ☐ 0.3 cup coconut or sweetened finely chopped
- ☐ 0.3 cup walnuts finely chopped

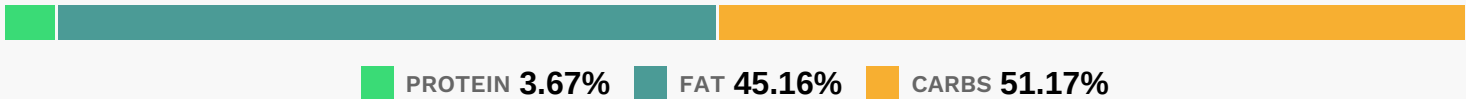
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.
- ☐ Beat 1/4 cup confectioner's sugar and butter with an electric mixer until smooth.
- ☐ Add flour; beat for 5 seconds.
- ☐ Add oats; beat for 5 seconds.
- ☐ Add coconut; beat for 5 seconds.
- ☐ Add walnuts; beat for 5 seconds.
- ☐ Add salt; beat for 5 seconds.
- ☐ Mix cherries into the butter mixture, beating until dough comes together and turns light pink from cherries, about 25 seconds.
- ☐ Drop spoonfuls of the dough 2 inches apart onto prepared baking sheets.
- ☐ Bake in preheated oven until slightly golden, 18 minutes.
- ☐ Remove from oven.
- ☐ Pour remaining 1 cup confectioners' sugar into a shallow dish; roll warm cookies in sugar to coat. After rolling all of the cookies once, roll again in confectioners' sugar to coat.

Nutrition Facts



Properties

Glycemic Index:11.67, Glycemic Load:4.29, Inflammation Score:-2, Nutrition Score:2.0104347712806%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

Nutrients (% of daily need)

Calories: 129.97kcal (6.5%), Fat: 6.66g (10.24%), Saturated Fat: 3.68g (22.98%), Carbohydrates: 16.97g (5.66%), Net Carbohydrates: 16.32g (5.93%), Sugar: 10.28g (11.42%), Cholesterol: 13.56mg (4.52%), Sodium: 46.6mg (2.03%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.22g (2.44%), Manganese: 0.16mg (8.17%), Selenium: 3.13µg (4.47%), Vitamin B1: 0.07mg (4.44%), Folate: 14.89µg (3.72%), Vitamin A: 159.78IU (3.2%), Fiber: 0.65g (2.61%), Iron: 0.46mg (2.58%), Copper: 0.05mg (2.5%), Vitamin B2: 0.04mg (2.47%), Vitamin B3: 0.45mg (2.24%), Phosphorus: 21.1mg (2.11%), Magnesium: 8.03mg (2.01%), Vitamin E: 0.17mg (1.15%), Zinc: 0.16mg (1.07%)