



Cherry Tea Cakes

 Dairy Free

READY IN



100 min.

SERVINGS



60

CALORIES



66 kcal

DESSERT

Ingredients

- 1 cup powdered sugar
- 1 cup butter softened
- 2 teaspoons maraschino cherries
- 0.5 teaspoon almond extract
- 3 food coloring red
- 2.3 cups flour all-purpose
- 0.5 teaspoon salt
- 0.5 cup maraschino cherries drained chopped

0.5 cup peppermint candies white

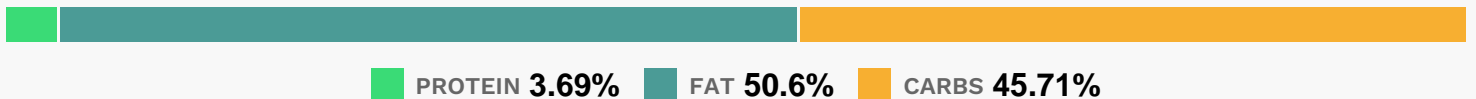
Equipment

- bowl
- baking sheet
- oven
- hand mixer
- ziploc bags
- microwave

Directions

- Heat oven to 350°F. In large bowl, beat powdered sugar, butter, cherry liquid, almond extract and food color with electric mixer on medium speed until blended. On low speed, beat in flour and salt. Stir in cherries.
- Shape dough into 1-inch balls. On ungreased cookie sheets, place balls 2 inches apart.
- Bake 8 to 10 minutes or until edges are light golden brown.
- Remove from cookie sheets to cooling racks. Cool 20 to 30 minutes.
- In 1-quart resealable freezer plastic bag, place baking chips; seal bag. Microwave on High 35 to 50 seconds, squeezing chips in bag every 15 seconds, until chips are melted and smooth.
- Cut small tip from bottom corner of bag; drizzle melted chips over cookies.

Nutrition Facts



Properties

Glycemic Index:1.25, Glycemic Load:2.59, Inflammation Score:-1, Nutrition Score:0.86739130893155%

Nutrients (% of daily need)

Calories: 66.37kcal (3.32%), Fat: 3.78g (5.81%), Saturated Fat: 1.22g (7.65%), Carbohydrates: 7.68g (2.56%), Net Carbohydrates: 7.48g (2.72%), Sugar: 3.92g (4.36%), Cholesterol: 0mg (0%), Sodium: 56.5mg (2.46%), Alcohol: 0.01g (100%), Alcohol %: 0.1% (100%), Protein: 0.62g (1.24%), Vitamin A: 136.29IU (2.73%), Vitamin B1: 0.04mg

(2.48%), Selenium: 1.61µg (2.29%), Folate: 8.62µg (2.15%), Manganese: 0.03mg (1.62%), Vitamin B2: 0.03mg (1.47%),
Vitamin B3: 0.28mg (1.39%), Iron: 0.23mg (1.27%)