



Cherry-Topped Chocolate Tassies

READY IN



70 min.

SERVINGS



24

CALORIES



131 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 cup butter softened
- 3 oz cream cheese softened
- 1 cup flour all-purpose
- 24 large maraschino cherries drained
- 0.1 teaspoon salt
- 1 cup semisweet chocolate chips miniature

Equipment

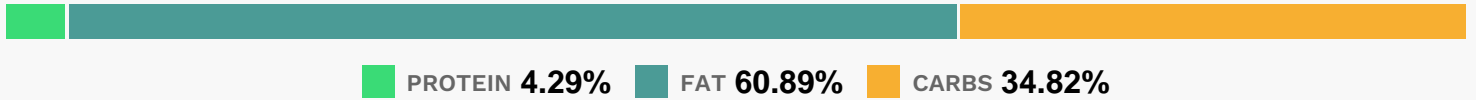
- bowl

- oven
- wire rack
- hand mixer
- muffin liners

Directions

- Heat oven to 350F. Spray 24 mini muffin cups with cooking spray.
- In medium bowl, beat butter and cream cheese with electric mixer on medium speed until well mixed. On low speed, beat in flour and salt until dough forms.
- Shape dough into 24 (1 1/4-inch) balls. Press in bottoms and up sides of muffin cups. Fill each cup with about 2 teaspoons chocolate chips. Top each with a cherry.
- Bake 13 to 16 minutes or until edges of cups are golden brown. Cool 10 minutes.
- Remove from muffin cups to cooling rack; cool completely.

Nutrition Facts



Properties

Glycemic Index:6.33, Glycemic Load:2.93, Inflammation Score:-2, Nutrition Score:2.6260869464149%

Nutrients (% of daily need)

Calories: 130.6kcal (6.53%), Fat: 8.89g (13.68%), Saturated Fat: 5.33g (33.3%), Carbohydrates: 11.44g (3.81%), Net Carbohydrates: 10.35g (3.76%), Sugar: 5.71g (6.34%), Cholesterol: 14.34mg (4.78%), Sodium: 54.94mg (2.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.48mg (2.83%), Protein: 1.41g (2.82%), Manganese: 0.17mg (8.36%), Copper: 0.14mg (6.92%), Iron: 0.89mg (4.95%), Magnesium: 19.11mg (4.78%), Fiber: 1.09g (4.36%), Selenium: 2.96µg (4.22%), Phosphorus: 36.33mg (3.63%), Vitamin A: 172.95IU (3.46%), Vitamin B1: 0.05mg (3.01%), Folate: 9.99µg (2.5%), Vitamin B2: 0.04mg (2.37%), Zinc: 0.33mg (2.22%), Vitamin B3: 0.4mg (1.98%), Potassium: 68.33mg (1.95%), Calcium: 14.17mg (1.42%), Vitamin E: 0.2mg (1.36%), Vitamin K: 1.21µg (1.15%)