



Chewy Chocolate-Cherry Cookies

READY IN



45 min.

SERVINGS



30

CALORIES



75 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.3 cup butter softened
- ☐ 0.7 cup cherries dried
- ☐ 1 large eggs
- ☐ 4.5 ounces flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 3 tablespoons semi chocolate chips
- ☐ 1 cup sugar

- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract

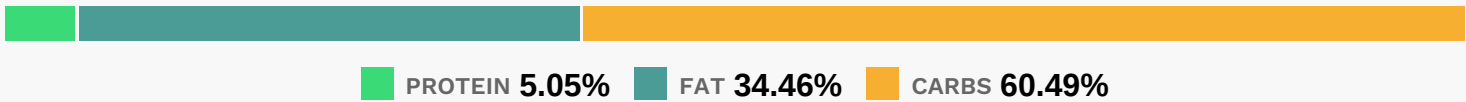
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ measuring cup

Directions

- ☐ Preheat oven to 35
- ☐ Lightly spoon flour into a dry measuring cup; level with a knife.
- ☐ Combine flour, cocoa, baking powder, baking soda, and salt, stirring with a whisk.
- ☐ Place sugar and butter in a large bowl; beat with a mixer at high speed until well blended.
- ☐ Add vanilla and egg; beat well. With mixer on low speed, gradually add flour mixture. Beat just until combined. Fold in cherries and chocolate chips.
- ☐ Drop by tablespoonfuls 2 inches apart onto baking sheets coated with cooking spray.
- ☐ Bake at 350 for 12 minutes or just until set.
- ☐ Remove from oven; cool on pans 5 minutes.
- ☐ Remove from pans; cool completely on wire racks.

Nutrition Facts



Properties

Glycemic Index:10.3, Glycemic Load:7.11, Inflammation Score:-1, Nutrition Score:1.570000016171%

Flavonoids

Cyanidin: 0.93mg, Cyanidin: 0.93mg, Cyanidin: 0.93mg, Cyanidin: 0.93mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg Catechin: 0.75mg, Catechin: 0.75mg, Catechin: 0.75mg, Catechin: 0.75mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 2.03mg, Epicatechin: 2.03mg, Epicatechin: 2.03mg, Epicatechin: 2.03mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.17mg, Quercetin: 0.17mg, Quercetin: 0.17mg, Quercetin: 0.17mg

Nutrients (% of daily need)

Calories: 74.83kcal (3.74%), Fat: 2.98g (4.58%), Saturated Fat: 1.76g (11.02%), Carbohydrates: 11.76g (3.92%), Net Carbohydrates: 11.11g (4.04%), Sugar: 7.65g (8.5%), Cholesterol: 11.71mg (3.9%), Sodium: 54.66mg (2.38%), Alcohol: 0.05g (100%), Alcohol %: 0.28% (100%), Caffeine: 3.49mg (1.16%), Protein: 0.98g (1.96%), Manganese: 0.09mg (4.44%), Selenium: 2.28µg (3.26%), Copper: 0.06mg (3.23%), Iron: 0.48mg (2.65%), Fiber: 0.65g (2.61%), Vitamin B1: 0.04mg (2.42%), Folate: 9.07µg (2.27%), Magnesium: 8.97mg (2.24%), Phosphorus: 21.52mg (2.15%), Vitamin B2: 0.03mg (2.05%), Vitamin A: 74.74IU (1.49%), Vitamin B3: 0.29mg (1.46%), Zinc: 0.16mg (1.08%), Potassium: 37.64mg (1.08%)