



## Chewy Chocolate-Cherry Cookies

 Dairy Free

READY IN



27 min.

SERVINGS



27

CALORIES



226 kcal

DESSERT

### Ingredients

- 1 tsp baking soda
- 1 cup brown sugar packed
- 1 cup butter softened
- 1.5 cups baker's premium chocolate morsels white
- 1 cup cherries dried
- 2 eggs
- 2 cups flour
- 3.9 oz jell-o chocolate flavor pudding instant

0.5 cup planters pecans chopped

## Equipment

bowl

baking sheet

oven

blender

## Directions

Heat oven to 350F.

Beat butter and sugar in large bowl with mixer until light and fluffy.

Add dry pudding mix; beat until blended.

Add eggs and baking soda; mix well. Gradually beat in flour until blended. Stir in remaining ingredients.

Drop tablespoons of dough, 2 inches apart, onto baking sheets.

Bake 10 to 12 min. or until edges are lightly browned. Cool on baking sheets 1 min.

Remove to wire racks; cool completely.

## Nutrition Facts



## Properties

Glycemic Index:5.74, Glycemic Load:9.25, Inflammation Score:-4, Nutrition Score:3.4747825828583%

## Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg

## Nutrients (% of daily need)

Calories: 226.1kcal (11.3%), Fat: 11.78g (18.12%), Saturated Fat: 3.61g (22.55%), Carbohydrates: 28.21g (9.4%), Net Carbohydrates: 27.19g (9.89%), Sugar: 19.02g (21.13%), Cholesterol: 14.22mg (4.74%), Sodium: 201.22mg (8.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.62g (5.24%), Vitamin A: 481.73IU (9.63%), Manganese: 0.17mg (8.38%), Selenium: 4.86µg (6.94%), Vitamin B1: 0.09mg (6.24%), Vitamin B2: 0.1mg (5.68%), Folate: 19.87µg (4.97%), Phosphorus: 44.34mg (4.43%), Iron: 0.74mg (4.11%), Fiber: 1.02g (4.06%), Calcium: 38.21mg (3.82%), Vitamin B3: 0.67mg (3.33%), Copper: 0.06mg (3.1%), Vitamin E: 0.42mg (2.83%), Magnesium: 8.67mg (2.17%), Potassium: 74.55mg (2.13%), Zinc: 0.29mg (1.94%), Vitamin B5: 0.19mg (1.86%), Vitamin B12: 0.09µg (1.56%), Vitamin B6: 0.02mg (1.18%), Vitamin K: 1.07µg (1.02%)