

STARTER & SNACK

Choco-Cherry-Nut Cookie Pizza

6 October 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
10 min	10 min	8	\$1.21	467 kcal



If you want to add more Mediterranean recipes to your recipe box, Choco-Cherry-Nut Cookie Pizza might be a recipe you should try. This hor d'oeuvre has 519 calories, 6g of protein, and 25g of fat per serving. This recipe serves 8 and costs \$1.21 per serving. This recipe is liked by 1 foodies and coo...

Ingredients

- | | |
|---|---|
| ☐ ¼ teaspoon baking soda | ☐ ½ cup dried sweet or sour cherries |
| ☐ 1 cup semisweet chocolate chunks or chocolate chips | ☐ 1 large egg |
| ☐ 1 cup all-purpose flour | ☐ ½ cup light-brown sugar |
| ☐ ¼ teaspoon salt | ☐ ½ cup sugar |
| ☐ 8 tablespoons (1 stick) unsalted butter, at room temperature | ☐ 1 teaspoon vanilla extract |

☐ ½ cup chopped walnuts

EQUIPMENT Bowl, Baking sheet, Oven, Whisk, Hand mixer

Method

- 1 Preheat oven to 35
- 2 Line a large baking sheet with parchment. In a bowl, whisk together flour, baking soda and salt.
- 3 In a separate bowl, using an electric mixer on medium-high speed, beat butter with both sugars until very light, about 5 minutes.
- 4 Add egg and vanilla and mix on low speed until well blended.
- 5 Add flour mixture and mix until just incorporated. Stir in chocolate, dried cherries and walnuts.
- 6 Spoon dough into a mound on parchment and spread evenly into a 7-inch-diameter circle.
- 7 Bake for about 30 minutes, until top is golden brown and slightly soft.
- 8 Let cool, then cut into wedges and serve.

Nutrition per serving

467
KCAL

6 g
PROTEIN

25 g
FAT

56 g
CARBS

Saturated Fat	12.7 g · 79% of daily needs
Fibre	3.4 g · 14% of daily needs
Sugar	38.1 g · 42% of daily needs
Sodium	125 mg · 5% of daily needs
Cholesterol	54.7 mg · 18% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/choco-cherry-nut-cookie-pizza-148328