



Chocolate and Maraschino Cherry Shortbread Cookies

♡ Popular

READY IN



85 min.

SERVINGS



24

CALORIES



209 kcal

DESSERT

Ingredients

- ☐ 8 ounces and/or chocolate dark white chopped
- ☐ 0.5 cup and/or chocolate chips dark white
- ☐ 0.5 cup confectioners sugar
- ☐ 2 cups flour all-purpose
- ☐ 1 cup maraschino cherries chopped
- ☐ 0.5 teaspoon salt
- ☐ 1 cup butter unsalted room temperature (2 sticks)

☐ 0.5 tablespoon vanilla extract

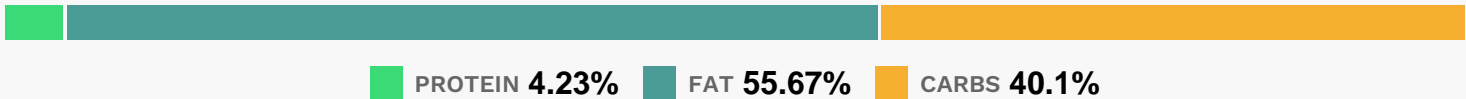
Equipment

- ☐ baking paper
- ☐ oven
- ☐ double boiler
- ☐ baking pan

Directions

- ☐ Cream the butter and the sugar.
- ☐ Mix the flour and the salt.
- ☐ Mix the dry ingredients into the wet until it starts forming larger clumps.
- ☐ Mix in the maraschino cherries, white chocolate and vanilla extract. Form the dough into the shape that you want, wrap it in plastic and let it chill in the fridge for at least an hour. (I did a rectangular log but you could also do a circular log.)
- ☐ Cut the log into 1/4 inch thick slices and place them on a parchment lined baking pan with one inch of space between them.
- ☐ Bake in a preheated 325F oven until they just start to turn lightly golden brown on top, about 10–15 minutes.
- ☐ Let cool completely. Melt the chocolate in a double boiler. (optional) Dip the cookies into the chocolate and place on a sheet of parchment paper and let cool until the chocolate sets. (optional)

Nutrition Facts



Properties

Glycemic Index:4.08, Glycemic Load:6.51, Inflammation Score:-3, Nutrition Score:4.2913043403431%

Nutrients (% of daily need)

Calories: 209.26kcal (10.46%), Fat: 13g (20%), Saturated Fat: 8.28g (51.75%), Carbohydrates: 21.07g (7.02%), Net Carbohydrates: 19.3g (7.02%), Sugar: 9.88g (10.98%), Cholesterol: 20.66mg (6.89%), Sodium: 56.07mg (2.44%),

Alcohol: 0.09g (100%), Alcohol %: 0.26% (100%), Caffeine: 7.56mg (2.52%), Protein: 2.22g (4.44%), Manganese: 0.26mg (13.14%), Copper: 0.2mg (10.24%), Iron: 1.7mg (9.46%), Fiber: 1.77g (7.08%), Magnesium: 25.8mg (6.45%), Selenium: 4.5µg (6.43%), Vitamin B1: 0.09mg (5.95%), Folate: 20.13µg (5.03%), Vitamin A: 244.86IU (4.9%), Phosphorus: 47.66mg (4.77%), Vitamin B2: 0.07mg (4.09%), Vitamin B3: 0.76mg (3.8%), Zinc: 0.55mg (3.69%), Potassium: 107.25mg (3.06%), Calcium: 27.5mg (2.75%), Vitamin E: 0.35mg (2.3%), Vitamin K: 1.82µg (1.73%), Vitamin B5: 0.13mg (1.29%)