



Chocolate Anise Cookies with Dried Cherries

READY IN



42 min.

SERVINGS



24

CALORIES



82 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon anise seeds whole
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.3 cup cherries dried sour
- ☐ 0.8 cup confectioners' sugar
- ☐ 1 large eggs at room temperature
- ☐ 0.5 cup flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 1 teaspoon coffee granules instant
- ☐ 0.3 cup brown sugar light packed

- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup ghirardelli semi-sweet chocolate chips for stirring into the dough
- ☐ 2 tablespoons butter unsalted at room temperature
- ☐ 0.5 teaspoon tap water hot

Equipment

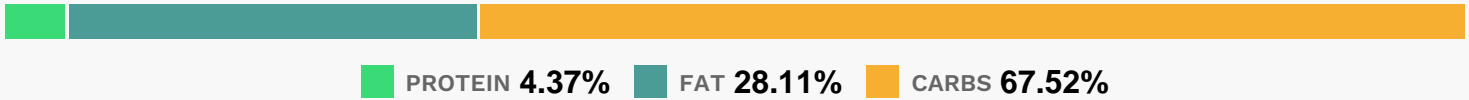
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ blender
- ☐ microwave

Directions

- ☐ Pre-heat oven to 350 degrees. In a microwave safe container, melt 1/4 cup semi-sweet chocolate on 50% power. In a small bowl combine instant coffee and hot water. Stir to dissolve granules by mixing with a small spoon. Set aside.
- ☐ Place anise seeds in a small Ziploc bag, and with a heavy bottomed pan, gently pound to break up and slightly crush the seeds--this will help to release the natural oils and make the seeds more aromatic.
- ☐ In a mixing bowl combine butter, flour, baking powder, salt, sugar, and anise. Beat on medium low speed for 1 minute until mixture resembles a course crumb.
- ☐ Add egg and coffee mixture and beat on low speed to combine.
- ☐ Add melted chocolate and mix on low (making sure to stop the mixer and scrape the sides and bottom of the bowl).
- ☐ Add 1/2 cup chocolate chips and cherries and mix again. Chill dough in freezer for 15-20 minutes until firm or refrigerate for an hour.
- ☐ Scoop 1 tablespoon portions of dough and roll into a ball. Dough will be slightly sticky. Chill dough again for at least 10 minutes.
- ☐ Put both sugar in two separate plates or shallow bowls.

- ☐
- Place each cookie in granulated sugar and roll to coat all sides. Then place cookie in confectioners sugar and roll to coat.
- ☐
- Place on a greased cookie sheet and repeat with remaining cookies.
- ☐
- Bake for 5–6 minutes – Rotate tray and bake for an additional 2 minutes being careful not to over bake. Cookie will be chewy on the edges but soft on the inside.
- ☐
- Let cool completely.

Nutrition Facts



Properties

Glycemic Index:10.09, Glycemic Load:3.4, Inflammation Score:-1, Nutrition Score:1.3495652217256%

Nutrients (% of daily need)

Calories: 81.75kcal (4.09%), Fat: 2.59g (3.98%), Saturated Fat: 1.47g (9.2%), Carbohydrates: 14g (4.67%), Net Carbohydrates: 13.46g (4.9%), Sugar: 10.89g (12.1%), Cholesterol: 10.48mg (3.49%), Sodium: 37.61mg (1.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.44mg (1.48%), Protein: 0.91g (1.81%), Manganese: 0.07mg (3.56%), Selenium: 1.92µg (2.74%), Copper: 0.05mg (2.67%), Iron: 0.48mg (2.65%), Fiber: 0.53g (2.13%), Vitamin A: 102.25IU (2.05%), Magnesium: 7.77mg (1.94%), Phosphorus: 19.11mg (1.91%), Vitamin B2: 0.03mg (1.53%), Vitamin B1: 0.02mg (1.52%), Folate: 5.81µg (1.45%), Calcium: 13.09mg (1.31%), Vitamin B3: 0.2mg (1.02%)