



Chocolate Cherry Cookie Tart

 Gluten Free

READY IN



30 min.

SERVINGS



8

CALORIES



335 kcal

DESSERT

Ingredients

- 0.7 cup powdered sugar
- 0.5 teaspoon almond extract
- 1 eggs
- 3 ounces cream cheese softened
- 0.7 cup semisweet chocolate chips miniature
- 21 ounces cherry pie filling canned
- 0.3 cup peppermint candies white
- 2 teaspoons shortening

1.8 cups frangelico

Equipment

bowl

baking sheet

oven

Directions

Heat oven to 400°.

Mix powdered sugar, almond extract, egg and cream cheese in medium bowl. Stir in Bisquick.

Roll or pat dough into 12-inch circle on ungreased cookie sheet. Flute edge if desired.

Bake 8 to 10 minutes or until crust is light golden brown.

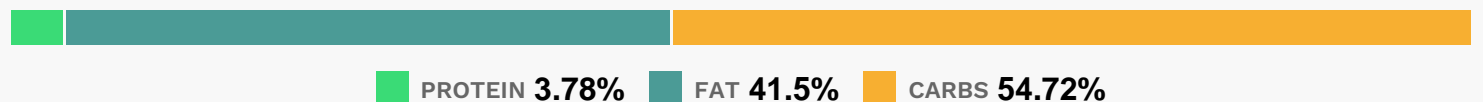
Sprinkle chocolate chips over hot crust.

Bake about 1 minute or until chips are melted; spread evenly. Cool 5 minutes. Gently loosen and transfer to serving plate.

Spread pie filling over chocolate.

Heat white baking chips and shortening over low heat, stirring frequently, until smooth; drizzle over pie filling.

Nutrition Facts



Properties

Glycemic Index:3.38, Glycemic Load:0.16, Inflammation Score:-3, Nutrition Score:5.156086973522%

Nutrients (% of daily need)

Calories: 335.47kcal (16.77%), Fat: 15.57g (23.96%), Saturated Fat: 9.18g (57.35%), Carbohydrates: 46.19g (15.4%), Net Carbohydrates: 44.17g (16.06%), Sugar: 21.67g (24.08%), Cholesterol: 32.38mg (10.79%), Sodium: 61.41mg (2.67%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Caffeine: 16.96mg (5.65%), Protein: 3.19g (6.39%), Copper: 0.31mg (15.62%), Manganese: 0.29mg (14.36%), Magnesium: 41.56mg (10.39%), Iron: 1.54mg (8.55%), Phosphorus: 84.7mg (8.47%), Fiber: 2.02g (8.1%), Vitamin A: 334.89IU (6.7%), Selenium: 4.62µg (6.6%), Potassium: 212.12mg (6.06%), Zinc: 0.69mg (4.57%), Calcium: 45.03mg (4.5%), Vitamin B2: 0.07mg (4.31%), Vitamin C: 2.68mg

(3.25%), Vitamin B5: 0.26mg (2.59%), Vitamin B6: 0.05mg (2.48%), Vitamin E: 0.34mg (2.27%), Vitamin K: 2.31µg (2.2%), Vitamin B1: 0.03mg (1.99%), Vitamin B12: 0.11µg (1.8%), Folate: 6.52µg (1.63%), Vitamin B3: 0.28mg (1.42%)