



Chocolate Cherry Cookie Tart

 Gluten Free

READY IN



30 min.

SERVINGS



8

CALORIES



322 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 21 ounces cherry pie filling canned
- ☐ 3 ounces cream cheese softened
- ☐ 1 eggs
- ☐ 0.3 cup extra sugar to coat cookies prior to baking white
- ☐ 0.7 cup powdered sugar
- ☐ 0.7 cup semisweet chocolate chips miniature
- ☐ 2 teaspoons shortening

- ☐ 1.8 cups frangelico
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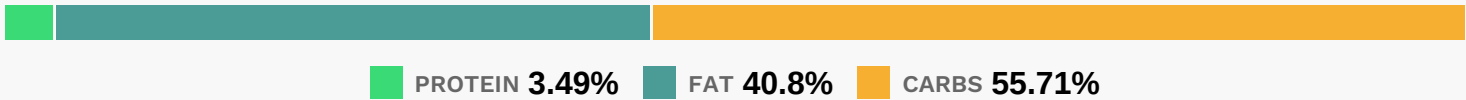
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 40
- ☐ 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:5.2382608911265%

Nutrients (% of daily need)

Calories: 321.57kcal (16.08%), Fat: 14.71g (22.62%), Saturated Fat: 8.11g (50.69%), Carbohydrates: 45.18g (15.06%), Net Carbohydrates: 42.78g (15.56%), Sugar: 17.47g (19.41%), Cholesterol: 32.38mg (10.79%), Sodium: 56.83mg (2.47%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Caffeine: 16.96mg (5.65%), Protein: 2.83g (5.66%), Copper: 0.31mg (15.62%), Manganese: 0.29mg (14.36%), Magnesium: 41.56mg (10.39%), Iron: 1.81mg (10.05%), Fiber: 2.4g (9.6%), Phosphorus: 84.7mg (8.47%), Vitamin A: 334.89IU (6.7%), Selenium: 4.62µg (6.6%), Potassium:

212.12mg (6.06%), Zinc: 0.69mg (4.57%), Vitamin B2: 0.07mg (4.31%), Calcium: 33.94mg (3.39%), 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%)