



Chocolate Cherry Drops

 Vegetarian

READY IN



25 min.

SERVINGS



48

CALORIES



68 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 teaspoon baking soda
- 0.6 cup butter softened
- 1 eggs
- 1.3 cups flour all-purpose
- 1 cup maraschino cherries drained chopped
- 0.5 teaspoon salt
- 6 tablespoons cocoa powder unsweetened
- 1 teaspoon vanilla extract

- 0.5 cup walnuts chopped
- 1 cup sugar white

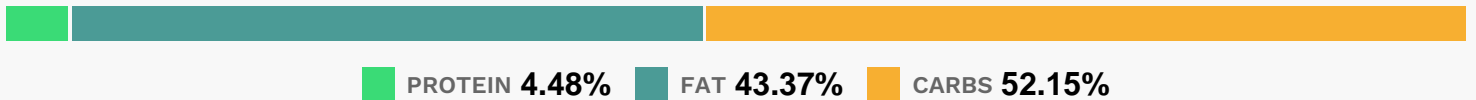
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a large bowl, cream together the butter and sugar until smooth. Blend in the egg and vanilla.
- Combine the flour, cocoa, baking soda and salt; stir into the creamed mixture. Finally, mix in the chopped cherries and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:4.48, Glycemic Load:4.72, Inflammation Score:-1, Nutrition Score:1.2682608578192%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Catechin: 0.41mg, Catechin: 0.41mg, Catechin: 0.41mg, Catechin: 0.41mg Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 68.16kcal (3.41%), Fat: 3.42g (5.26%), Saturated Fat: 1.68g (10.5%), Carbohydrates: 9.25g (3.08%), Net Carbohydrates: 8.69g (3.16%), Sugar: 6.14g (6.82%), Cholesterol: 9.76mg (3.25%), Sodium: 56.4mg (2.45%), Alcohol: 0.03g (100%), Alcohol %: 0.2% (100%), Protein: 0.8g (1.59%), Manganese: 0.09mg (4.45%), Copper:

0.06mg (2.79%), Selenium: 1.6µg (2.28%), Fiber: 0.56g (2.23%), Vitamin B1: 0.03mg (2.05%), Folate: 7.87µg (1.97%), Iron: 0.31mg (1.74%), Vitamin A: 81.28IU (1.63%), Magnesium: 6.14mg (1.53%), Phosphorus: 15mg (1.5%), Vitamin B2: 0.03mg (1.5%), Vitamin B3: 0.22mg (1.11%)