



## Chocolate Cherry Fudge Drops



Vegetarian



Gluten Free

READY IN



25 min.

SERVINGS



18

CALORIES



102 kcal

DESSERT

## Ingredients

- ☐ 0.3 cup almonds sliced
- ☐ 0.1 Teaspoon double-acting baking powder
- ☐ 0.3 cup chocolate chunks dark chopped (I up some more chocolate)
- ☐ 1 Tablespoon dairy-free margarine (I used coconut oil)
- ☐ 4 Ounces chocolate dark chopped
- ☐ 0.5 cup cherries dried chopped
- ☐ 1 eggs
- ☐ 0.5 Tablespoon potato flour

- ☐ 1.5 Tablespoons rice flour white
- ☐ 0.3 cup sugar
- ☐ 0.5 Teaspoon vanilla extract

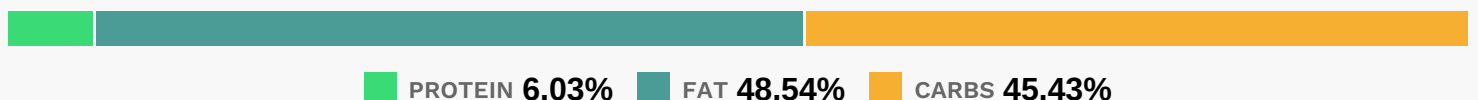
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ microwave
- ☐ measuring spoon

## Directions

- ☐ Heat the chocolate and oil in a medium-sized bowl in the microwave, on high for 60 seconds.
- ☐ Remove and whisk the chocolate vigorously. If the chocolate isn't quite melted, zap it for another 15 seconds, and whisk again, until smooth.
- ☐ Let the chocolate cool, if needed, for a couple of minutes, then whisk in the egg, sugar, flour, starch, baking powder, and vanilla until smooth. Stir in the chips or chunks, cherries, and almonds. If the mixture is still a little thin, let it cool for another 5 minutes. It continues to thicken as it cools. You don't want it to get too thick, just thick enough to scoop and so that it doesn't run all over the baking sheet. Scoop the dough by the tablespoonful (I literally used a tablespoon measuring spoon), into mounds on your prepared baking sheet.
- ☐ Bake the cookies for 10 to 12 minutes, or until the edges are firm and the tops lose most of their shine and look cracked.
- ☐ Let the cookies cool on the baking sheet for 5 minutes, then move them to a wire rack.

## Nutrition Facts



## Properties

Glycemic Index:15.84, Glycemic Load:3.44, Inflammation Score:-2, Nutrition Score:2.6804347988218%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg

Nutrients (% of daily need)

Calories: 101.66kcal (5.08%), Fat: 5.55g (8.54%), Saturated Fat: 3.01g (18.79%), Carbohydrates: 11.69g (3.9%), Net Carbohydrates: 10.25g (3.73%), Sugar: 8.19g (9.1%), Cholesterol: 9.47mg (3.16%), Sodium: 8.71mg (0.38%), Alcohol: 0.04g (100%), Alcohol %: 0.22% (100%), Caffeine: 7.75mg (2.58%), Protein: 1.55g (3.11%), Manganese: 0.2mg (10.15%), Copper: 0.17mg (8.35%), Iron: 1.1mg (6.13%), Magnesium: 24.03mg (6.01%), Fiber: 1.44g (5.77%), Phosphorus: 40.18mg (4.02%), Vitamin A: 136.77IU (2.74%), Vitamin E: 0.41mg (2.74%), Zinc: 0.37mg (2.47%), Selenium: 1.61µg (2.31%), Potassium: 78.58mg (2.25%), Vitamin B2: 0.03mg (1.96%), Calcium: 16.28mg (1.63%)