

Chocolate Cherry Ganache Cookies

READY IN



5 min.

SERVINGS



1

CALORIES



5034 kcal

DESSERT

Ingredients

- ☐ 2 tablespoon amaretto
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1.5 cup dried-cherries
- ☐ 3 tablespoon dutch process cocoa powder
- ☐ 0.5 cup flour all-purpose
- ☐ 0.5 tablespoon salt
- ☐ 1.5 cup semi chocolate chips
- ☐ 1.5 cup granulated sugar
- ☐ 0.5 cup butter unsalted cut into chunks

☐ 4 ounce chocolate unsweetened chopped

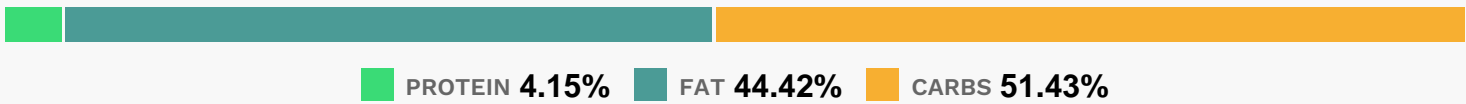
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ In a metal bowl set over a saucepan of simmering water melt the unsweetened chocolate, 1 ½ cups of the chocolate chips, and the butter, stirring until the mixture is smooth, and remove the bowl from the heat. In a small bowl stir together the flour, the baking powder, and the ½ teaspoon salt. In a bowl beat the eggs and the sugar with an electric mixer until the mixture is thick and pale and beat in the cocoa powder and the Amaretto. Fold the chocolate mixture into the egg mixture, fold in the flour mixture, and stir in the dried cherries. The dough will be quite wet, almost like cake batter. Cover the dough with plastic wrap pressed against the mixture and refrigerate at least 3 hours, or overnight. Preheat the oven to 350 degrees F. Using a small scoop form the dough into 1 ½ inch balls and place on a parchment lined cookie sheet, about 2-inches apart.
- ☐ Bake the cookies 10–12 minutes, or until they are puffed and shiny and cracked on top. The should be very soft when they come out of the oven.
- ☐ Let the cookies cool on the baking sheets, transfer them to racks, and let them cool completely. They will firm up as they cool, and are even better the next day.

Nutrition Facts



Properties

Glycemic Index:237.09, Glycemic Load:244.44, Inflammation Score:-10, Nutrition Score:56.942609040633%

Flavonoids

Catechin: 82.67mg, Catechin: 82.67mg, Catechin: 82.67mg, Catechin: 82.67mg Epicatechin: 190.3mg, Epicatechin: 190.3mg, Epicatechin: 190.3mg, Epicatechin: 190.3mg Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg

Nutrients (% of daily need)

Calories: 5033.56kcal (251.68%), Fat: 258.53g (397.74%), Saturated Fat: 155.81g (973.82%), Carbohydrates: 673.45g (224.48%), Net Carbohydrates: 608.68g (221.34%), Sugar: 503.84g (559.82%), Cholesterol: 260.23mg (86.74%), Sodium: 3805.81mg (165.47%), Alcohol: 7.8g (100%), Alcohol %: 0.9% (100%), Caffeine: 365.22mg (121.74%), Protein: 54.38g (108.76%), Manganese: 9.34mg (466.77%), Copper: 7.75mg (387.42%), Fiber: 64.77g (259.1%), Iron: 45.17mg (250.93%), Magnesium: 938.41mg (234.6%), Vitamin A: 9425.91IU (188.52%), Phosphorus: 1406.05mg (140.61%), Zinc: 19.68mg (131.23%), Selenium: 58.24µg (83.19%), Potassium: 2810.34mg (80.3%), Calcium: 624.36mg (62.44%), Vitamin B1: 0.76mg (50.82%), Vitamin B2: 0.69mg (40.58%), Vitamin B3: 7.91mg (39.54%), Folate: 154.33µg (38.58%), Vitamin K: 38.95µg (37.09%), Vitamin E: 4.73mg (31.55%), Vitamin B5: 1.44mg (14.37%), Vitamin D: 1.7µg (11.35%), Vitamin B12: 0.68µg (11.32%), Vitamin B6: 0.17mg (8.55%)