



Chocolate-Cherry Glazed Cookie Bites

READY IN



50 min.

SERVINGS



24

CALORIES



211 kcal

DESSERT

Ingredients

- 17.5 oz basic cookie mix chunk
- 0.3 cup maraschino cherries drained chopped
- 0.3 cup vegetable oil
- 2 tablespoons maraschino cherries
- 1 teaspoon almond extract
- 1 eggs
- 16 oz chocolate frosting
- 24 maraschino cherries with stems, drained on paper towels (from two 10-oz. jars)

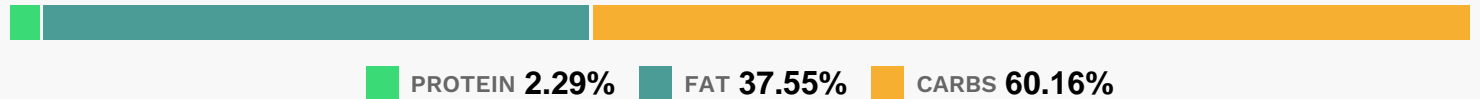
Equipment

- frying pan
- oven
- muffin liners

Directions

- Line 24 miniature muffin cups with paper baking cups, or spray with cooking spray. Make cookie dough by blending cookie mix, cherries, oil, cherry juice, almond extract and egg until soft dough forms. Spoon dough into each muffin cup filling each about 3/4 full.
- Bake at 350°F 12 to 14 minutes or until dough is set. Cool 20 minutes.
- Remove from pan.
- Place cookies on cooling racks.
- Heat 3/4 cup of frosting on High for 30 seconds; stir. Dip tops of cookies into frosting. Allow to set about 1 minute; top each bite with cherry.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.3643478194009%

Nutrients (% of daily need)

Calories: 210.53kcal (10.53%), Fat: 8.8g (13.53%), Saturated Fat: 1.88g (11.73%), Carbohydrates: 31.71g (10.57%), Net Carbohydrates: 30.71g (11.17%), Sugar: 24.36g (27.07%), Cholesterol: 6.82mg (2.27%), Sodium: 59.29mg (2.58%), Alcohol: 0.06g (100%), Alcohol %: 0.13% (100%), Protein: 1.21g (2.42%), Vitamin K: 5.72µg (5.44%), Fiber: 1g (4%), Vitamin E: 0.57mg (3.78%), Copper: 0.05mg (2.64%), Manganese: 0.05mg (2.37%), Iron: 0.42mg (2.31%), Phosphorus: 18.86mg (1.89%), Potassium: 51.12mg (1.46%), Magnesium: 4.59mg (1.15%), Selenium: 0.73µg (1.05%), Vitamin B2: 0.02mg (1.03%)