



Chocolate-Cherry Sugar-Crusted Shortbread

READY IN



48 min.

SERVINGS



8

CALORIES



474 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 0.3 cup cherries dried finely chopped
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 1 tablespoon granulated sugar
- ☐ 0.5 cup powdered sugar
- ☐ 0.1 teaspoon salt
- ☐ 0.3 cup semisweet chocolate mini-morsels
- ☐ 1 teaspoon vanilla extract

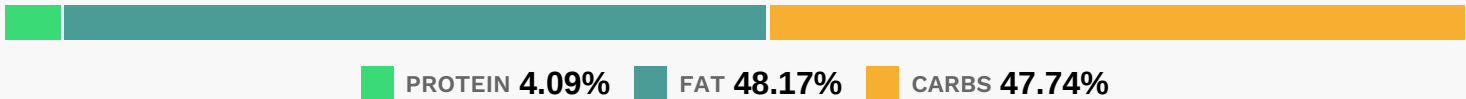
Equipment

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy; add powdered sugar, beating well.
- ☐ Combine flour and salt; gradually add to butter mixture, beating until well blended. Stir in chocolate mini-morsels, cherries, and vanilla.
- ☐ Line an 8" square pan with aluminum foil, allowing foil to extend over edges of pan. Lightly grease foil and sprinkle with 1 tablespoon granulated sugar. Press dough into pan.
- ☐ Bake at 325 for 40 minutes or until golden. Cool 30 minutes or until slightly warm in pan. Use foil to gently lift shortbread from pan.
- ☐ Cut shortbread into 1" squares using a sharp knife.
- ☐ Roll shortbread squares in 1/2 cup granulated sugar.

Nutrition Facts



Properties

Glycemic Index:33.15, Glycemic Load:31.35, Inflammation Score:-6, Nutrition Score:7.5126087043596%

Nutrients (% of daily need)

Calories: 473.86kcal (23.69%), Fat: 25.54g (39.28%), Saturated Fat: 15.85g (99.06%), Carbohydrates: 56.95g (18.98%), Net Carbohydrates: 55.1g (20.04%), Sugar: 25.46g (28.29%), Cholesterol: 61.33mg (20.44%), Sodium: 221.06mg (9.61%), Alcohol: 0.17g (100%), Alcohol %: 0.22% (100%), Caffeine: 4.7mg (1.57%), Protein: 4.88g (9.76%), Vitamin B1: 0.31mg (20.66%), Selenium: 14.11µg (20.16%), Folate: 72.34µg (18.08%), Manganese: 0.34mg (17.05%), Vitamin A: 846.3IU (16.93%), Iron: 2.24mg (12.43%), Vitamin B2: 0.21mg (12.34%), Vitamin B3: 2.37mg (11.83%), Fiber:

1.85g (7.39%), Phosphorus: 63.25mg (6.32%), Copper: 0.13mg (6.32%), Vitamin E: 0.71mg (4.76%), Magnesium: 18.85mg (4.71%), Zinc: 0.45mg (2.98%), Vitamin K: 2.5µg (2.38%), Potassium: 80.79mg (2.31%), Vitamin B5: 0.22mg (2.19%), Calcium: 19.76mg (1.98%)