



Chocolate-Cherry Swirls

READY IN



45 min.

SERVINGS



30

CALORIES



148 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1.5 teaspoons double-acting baking powder
- 1 cup butter softened
- 1 large eggs
- 3 cups flour all-purpose
- 3 tablespoons flour all-purpose
- 0.5 cup maraschino cherries minced drained
- 0.3 teaspoon salt
- 2 ounce bittersweet chocolate cooled melted
- 1 cup sugar

- 1 teaspoon vanilla extract

Equipment

- bowl
- baking sheet
- oven
- mixing bowl
- hand mixer
- wax paper

Directions

- Beat butter at medium speed of an electric mixer until creamy; gradually add sugar, beating well.
- Add egg and vanilla; beat well.
- Combine flour, baking powder, and salt; stir well.
- Add flour mixture to butter mixture, beating at low speed.
- Remove half of dough from bowl.
- Add minced cherries to dough in bowl, and mix well.
- Add 3 tablespoons flour if dough is too soft.
- Remove cherry dough from mixing bowl, and set aside. Return plain dough to mixing bowl; add melted chocolate, beating well. Cover and chill both portions of dough 1 hour.
- Roll each half of dough to a 15" x 8" rectangle on floured wax paper.
- Place cherry dough on top of chocolate dough; peel off top wax paper. Tightly roll dough, jellyroll fashion, starting at short side and peeling wax paper from dough while rolling. Cover and chill 1 hour.
- Slice dough into 1/4" slices; place on ungreased cookie sheets.
- Bake at 350 for 10 to 12 minutes.
- Remove to wire racks to cool.
- Note: To prevent flat-sided cookies, turn dough rolls halfway through the second chilling time. Dental floss makes cutting the dough easier.

Nutrition Facts

PROTEIN 4.73% FAT 43.18% CARBS 52.09%

Properties

Glycemic Index:12.07, Glycemic Load:12.02, Inflammation Score:-2, Nutrition Score:2.6947826185952%

Nutrients (% of daily need)

Calories: 148.47kcal (7.42%), Fat: 7.18g (11.04%), Saturated Fat: 4.38g (27.37%), Carbohydrates: 19.49g (6.5%), Net Carbohydrates: 18.85g (6.85%), Sugar: 8.94g (9.93%), Cholesterol: 22.58mg (7.53%), Sodium: 92.29mg (4.01%), Alcohol: 0.05g (100%), Alcohol %: 0.16% (100%), Protein: 1.77g (3.53%), Selenium: 5.29µg (7.55%), Vitamin B1: 0.11mg (7.05%), Folate: 25.26µg (6.31%), Manganese: 0.12mg (5.85%), Vitamin B2: 0.08mg (4.59%), Iron: 0.81mg (4.49%), Vitamin A: 200.81IU (4.02%), Vitamin B3: 0.8mg (4.02%), Phosphorus: 28.85mg (2.88%), Fiber: 0.64g (2.54%), Copper: 0.05mg (2.51%), Calcium: 19.88mg (1.99%), Magnesium: 6.82mg (1.71%), Vitamin E: 0.21mg (1.43%), Zinc: 0.18mg (1.22%)