



Chocolate Covered Cherry Cookies

 Vegetarian

READY IN



155 min.

SERVINGS



30

CALORIES



108 kcal

DESSERT

Ingredients

- 1 cup sugar
- 0.5 cup butter softened
- 1 eggs
- 1 tablespoon kirsch liqueur
- 1.5 cups flour all-purpose
- 0.5 cup cocoa powder unsweetened
- 0.3 teaspoon double-acting baking powder
- 0.3 teaspoon baking soda

- 0.3 teaspoon salt
- 30 cherries
- 4 oz chocolate white chopped

Equipment

- bowl
- baking sheet
- baking paper
- oven
- plastic wrap
- hand mixer
- ziploc bags
- microwave

Directions

- In large bowl, beat sugar and butter with electric mixer on medium speed until light and fluffy.
- Add egg and kirsch; beat until blended. On low speed, beat in flour, cocoa, baking powder, baking soda and salt until blended. Wrap dough in plastic wrap; refrigerate 1 hour.
- Heat oven to 350°F. Line cookie sheets with cooking parchment paper. Unwrap dough; shape into 1-inch balls. On cookie sheets, place balls 2 inches apart.
- Bake 10 to 12 minutes or until set. Immediately press 1 chocolate-covered cherry into center of each cookie. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
- In small microwavable bowl, microwave white chocolate uncovered on High 1 to 2 minutes or until softened and chocolate can be stirred smooth. Spoon melted chocolate into small resealable food-storage plastic bag; seal bag.
- Cut off tiny corner of bag; squeeze bag to drizzle chocolate over cookies.
- Let stand until set.

Nutrition Facts



■ PROTEIN 5.21% ■ FAT 38.11% ■ CARBS 56.68%

Properties

Glycemic Index:13.14, Glycemic Load:9.92, Inflammation Score:-2, Nutrition Score:2.157391294837%

Flavonoids

Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Peonidin: 0.12mg, Peonidin: 0.12mg, Peonidin: 0.12mg, Peonidin: 0.12mg Catechin: 1.28mg, Catechin: 1.28mg, Catechin: 1.28mg, Catechin: 1.28mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 3.22mg, Epicatechin: 3.22mg, Epicatechin: 3.22mg, Epicatechin: 3.22mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.33mg, Quercetin: 0.33mg, Quercetin: 0.33mg, Quercetin: 0.33mg

Nutrients (% of daily need)

Calories: 107.5kcal (5.37%), Fat: 4.72g (7.26%), Saturated Fat: 2.85g (17.83%), Carbohydrates: 15.78g (5.26%), Net Carbohydrates: 14.9g (5.42%), Sugar: 9.96g (11.06%), Cholesterol: 14.38mg (4.79%), Sodium: 62.34mg (2.71%), Alcohol: 0.17g (100%), Alcohol %: 0.66% (100%), Caffeine: 3.3mg (1.1%), Protein: 1.45g (2.9%), Manganese: 0.1mg (5.22%), Selenium: 3.02µg (4.32%), Vitamin B1: 0.06mg (3.7%), Copper: 0.07mg (3.6%), Fiber: 0.87g (3.5%), Vitamin B2: 0.06mg (3.35%), Folate: 13.28µg (3.32%), Iron: 0.56mg (3.12%), Phosphorus: 30.17mg (3.02%), Magnesium: 10.12mg (2.53%), Vitamin B3: 0.44mg (2.22%), Vitamin A: 108.72IU (2.17%), Potassium: 60.13mg (1.72%), Calcium: 15.1mg (1.51%), Zinc: 0.2mg (1.32%)