



## Chocolate Covered Cherry Cookies

READY IN



155 min.

SERVINGS



30

CALORIES



106 kcal

DESSERT

### Ingredients

- ☐ 4 oz chocolate white chopped
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 30 chocolate-covered peanuts
- ☐ 1 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 1 tablespoon kirsch liqueur
- ☐ 0.3 teaspoon salt

- ☐ 1 cup sugar
- ☐ 0.5 cup cocoa powder unsweetened

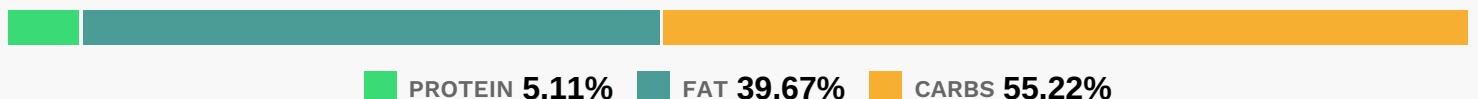
## Equipment

- ☐ 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 350F. 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



## Properties

Glycemic Index:12.4, Glycemic Load:9.68, Inflammation Score:-1, Nutrition Score:2.0447825963568%

## Flavonoids

Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

## Nutrients (% of daily need)

Calories: 106.36kcal (5.32%), Fat: 4.85g (7.46%), Saturated Fat: 2.95g (18.45%), Carbohydrates: 15.18g (5.06%), Net Carbohydrates: 14.45g (5.25%), Sugar: 9.56g (10.62%), Cholesterol: 14.41mg (4.8%), Sodium: 62.7mg (2.73%), Alcohol: 0.17g (100%), Alcohol %: 0.85% (100%), Caffeine: 3.4mg (1.13%), Protein: 1.41g (2.81%), Manganese: 0.1mg (5.12%), Selenium: 3.05µg (4.35%), Vitamin B1: 0.05mg (3.61%), Copper: 0.07mg (3.55%), Vitamin B2: 0.06mg (3.29%), Folate: 13.04µg (3.26%), Iron: 0.55mg (3.05%), Phosphorus: 29.92mg (2.99%), Fiber: 0.74g (2.95%), Magnesium: 9.69mg (2.42%), Vitamin B3: 0.44mg (2.18%), Vitamin A: 104.51IU (2.09%), Calcium: 14.92mg (1.49%), Zinc: 0.21mg (1.37%), Potassium: 47.51mg (1.36%)