

Chocolate-Covered Cherry Cookies



0.5 cup cocoa unsweetened





DESSERT

Ingredients

0.3 cup butter softened
4 teaspoons maraschino cherry juice
17.5 ounce chocolate chip cookie mix with betty crocker)
42 chocolate-covered cherries with russell stover hand-dipped cherry cordials) assorte
1 large eggs
0.5 cup powdered sugar
0.3 cup shortening

Equipment		
	bowl	
	baking sheet	
	oven	
	hand mixer	
	ziploc bags	
Directions		
	Beat butter and shortening in a large bowl at medium speed with an electric mixer until fluffy; add egg, beating until blended.	
	Combine cookie mix and cocoa; gradually add to butter mixture, beating well. Shape dough into 1" balls.	
	Place balls 2" apart on ungreased baking sheets.	
	Bake at 375 for 8 to 10 minutes. Cool 2 minutes. Gently press 1 cherry candy in center of each cookie. Cool completely on baking sheets; transfer to wire racks.	
	Combine powdered sugar and liqueur in a small bowl, stirring until smooth. (Glaze should be thick, yet easy to drizzle.)	
	Place glaze in a small zip-top plastic bag. Snip a tiny hole in 1 corner of bag.	
	Drizzle glaze over cookies.	
	Let stand until set.	
	Note: Depending on the size candy box you buy, you may need two boxes for these cookies.	
Nutrition Facts		
	PROTEIN 3.6% FAT 54.62% CARBS 41.78%	
D		

Properties

Glycemic Index:0.99, Glycemic Load:1.57, Inflammation Score:-1, Nutrition Score:0.53304347525472%

Flavonoids

Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg Epicatechin: 0.84mg, Epicatechin: 0.84mg, Epicatechin: 0.84mg, Epicatechin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 42.41kcal (2.12%), Fat: 2.66g (4.09%), Saturated Fat: 1.13g (7.06%), Carbohydrates: 4.58g (1.53%), Net Carbohydrates: 4.26g (1.55%), Sugar: 2.54g (2.82%), Cholesterol: 3.9mg (1.3%), Sodium: 23.67mg (1.03%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.39g (0.79%), Fiber: 0.32g (1.27%), Vitamin B1: 0.02mg (1.16%), Magnesium: 4.05mg (1.01%)