



## Chocolate-Covered Cherry Diamonds

READY IN



75 min.

SERVINGS



48

CALORIES



110 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 6 oz maraschino cherries
- 1 cup powdered sugar
- 1 cup butter softened
- 0.5 teaspoon almond extract
- 2.5 cups flour all-purpose
- 0.5 teaspoon salt
- 11.5 oz milk chocolate chips (2 cups)
- 12 candied cherries red cut into fourths, if desired

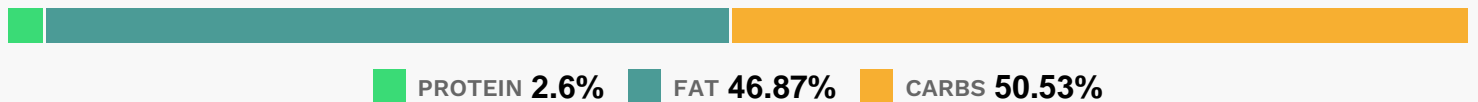
## Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- spatula

## Directions

- Heat oven to 325°F (if using dark or nonstick pan, heat oven to 300°F).
- Drain maraschino cherries, reserving liquid. Finely chop maraschino cherries.
- In large bowl, beat powdered sugar, butter, cherry liquid and almond extract with electric mixer on low speed until well mixed. Beat in flour and salt until well mixed. Stir in maraschino cherries. On bottom of ungreased 15x10x1-inch pan, spread dough.
- Bake 25 to 30 minutes or until edges are light golden brown.
- Immediately sprinkle with chocolate chips.
- Let stand about 5 minutes or until chocolate is softened; spread chocolate evenly over bars with spatula. Cool in pan on wire rack 30 minutes. For diamond shapes, cut bars diagonally into 8 rows by 6 rows.
- Garnish with candied cherries.

## Nutrition Facts



## Properties

Glycemic Index:1.56, Glycemic Load:3.59, Inflammation Score:-2, Nutrition Score:1.2169565293614%

## Nutrients (% of daily need)

Calories: 110.45kcal (5.52%), Fat: 5.82g (8.96%), Saturated Fat: 2.01g (12.59%), Carbohydrates: 14.12g (4.71%), Net Carbohydrates: 13.82g (5.03%), Sugar: 8.19g (9.1%), Cholesterol: 0mg (0%), Sodium: 69.15mg (3.01%), Alcohol:

0.01g (100%), Alcohol %: 0.07% (100%), Protein: 0.73g (1.45%), Vitamin B1: 0.05mg (3.44%), Vitamin A: 170.76IU (3.42%), Selenium: 2.23µg (3.18%), Folate: 11.96µg (2.99%), Manganese: 0.05mg (2.25%), Vitamin B2: 0.03mg (2.03%), Vitamin B3: 0.39mg (1.93%), Iron: 0.32mg (1.77%), Fiber: 0.3g (1.19%), Vitamin E: 0.15mg (1.02%)