



Chocolate-Drizzled Mandelbrot

READY IN



45 min.

SERVINGS



24

CALORIES



118 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 cup almonds toasted finely chopped
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.3 cup butter softened
- ☐ 1 teaspoon light-colored corn syrup
- ☐ 0.3 cup chocolate chips dark
- ☐ 0.5 cup cherries dried chopped
- ☐ 2 large eggs
- ☐ 7.8 ounces flour all-purpose
- ☐ 0.3 teaspoon salt

- ☐ 0.8 cup sugar
- ☐ 2 teaspoons vanilla extract
- ☐ 1 teaspoon water

Equipment

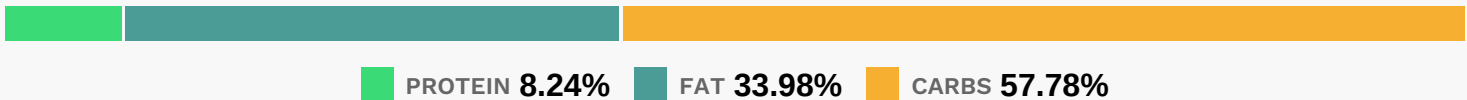
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ ziploc bags
- ☐ microwave
- ☐ measuring cup

Directions

- ☐ Preheat oven to 32
- ☐ Lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour, baking powder, and salt, stirring with a whisk.
- ☐ Combine sugar and butter in a large bowl; beat with a mixer at medium speed until well blended. Beat in eggs and vanilla.
- ☐ Add flour mixture to sugar mixture; beat until combined. Stir in cherries and almonds.
- ☐ Shape dough into 2 (9-inch-long) rolls.
- ☐ Place rolls on a baking sheet covered with parchment paper; pat to 1-inch thickness.
- ☐ Bake at 325 for 30 minutes or until rolls are golden. Cool on baking sheet 10 minutes.
- ☐ Cut each roll diagonally into 12 (1/2-inch-thick) slices.
- ☐ Place, cut sides down, on baking sheet.

- ☐ Bake at 325 for 15 minutes. Turn the cookies over, and bake an additional 10 minutes (cookies will be slightly soft in center but will harden as they cool).
- ☐ Remove from baking sheet; cool completely on a wire rack.
- ☐ Combine chocolate chips, corn syrup, and 1 teaspoon water in a small bowl. Microwave at HIGH 10 seconds at a time until nearly melted; stir until smooth. Spoon chocolate mixture into a small zip-top plastic bag; seal. Snip a tiny hole in 1 corner of bag.
- ☐ Drizzle chocolate over cookies.

Nutrition Facts



Properties

Glycemic Index:13.17, Glycemic Load:9.57, Inflammation Score:-2, Nutrition Score:3.0769565226105%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 117.97kcal (5.9%), Fat: 4.5g (6.92%), Saturated Fat: 2.02g (12.61%), Carbohydrates: 17.21g (5.74%), Net Carbohydrates: 16.29g (5.92%), Sugar: 8.72g (9.69%), Cholesterol: 20.6mg (6.87%), Sodium: 74.83mg (3.25%), Alcohol: 0.11g (100%), Alcohol %: 0.48% (100%), Protein: 2.45g (4.91%), Manganese: 0.14mg (6.77%), Selenium: 4.67µg (6.67%), Vitamin B2: 0.1mg (6.11%), Vitamin E: 0.9mg (5.97%), Vitamin B1: 0.08mg (5.46%), Folate: 20.49µg (5.12%), Phosphorus: 40.89mg (4.09%), Iron: 0.71mg (3.92%), Fiber: 0.93g (3.72%), Calcium: 35.11mg (3.51%), Vitamin A: 171.45IU (3.43%), Vitamin B3: 0.67mg (3.37%), Magnesium: 11.39mg (2.85%), Copper: 0.05mg (2.55%), Zinc: 0.28mg (1.88%), Potassium: 50.5mg (1.44%), Vitamin B5: 0.13mg (1.35%)