



Chunky Cherry-Double Chip Cookies

 Very Healthy

READY IN



30 min.

SERVINGS



1

CALORIES



6950 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup firmly brown sugar dark packed
- ☐ 0.8 cup butter softened
- ☐ 12 ounce semisweet chocolate chunks
- ☐ 0.5 cup cherries dried
- ☐ 2 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.8 cup granulated sugar

- ☐ 0.8 teaspoon salt
- ☐ 0.3 cup slivered almonds toasted
- ☐ 1.5 teaspoons vanilla extract
- ☐ 1 tablespoon water
- ☐ 1 cup chocolate morsels white

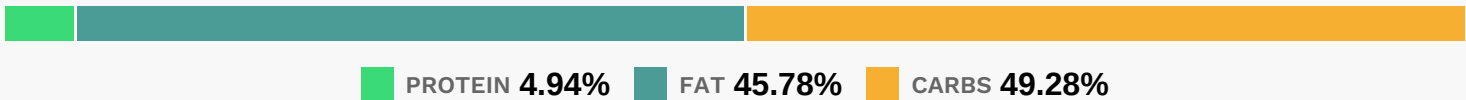
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Microwave 1 tablespoon water and dried cherries in a glass bowl at HIGH 30 seconds, stirring once.
- ☐ Let stand 10 minutes.
- ☐ Beat butter and sugars at medium speed with an electric mixer until creamy.
- ☐ Add eggs and vanilla, beating until blended.
- ☐ Combine flour, soda, and salt in a small bowl; gradually add to butter mixture, beating well. Stir in semisweet chocolate chunks, white chocolate morsels, almonds, and cherries. Drop by tablespoonfuls onto lightly greased baking sheets.
- ☐ Bake at 350 for 8 to 14 minutes or until desired degree of doneness.
- ☐ Remove to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:275.09, Glycemic Load:334.71, Inflammation Score:-10, Nutrition Score:78.092174193133%

Flavonoids

Cyanidin: 0.89mg, Cyanidin: 0.89mg, Cyanidin: 0.89mg, Cyanidin: 0.89mg Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg Epicatechin: 0.22mg, Epicatechin: 0.22mg, Epicatechin: 0.22mg, Epicatechin: 0.22mg Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg Isorhamnetin: 0.95mg, Isorhamnetin: 0.95mg, Isorhamnetin: 0.95mg, Isorhamnetin: 0.95mg Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg, Kaempferol: 0.14mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 6950.31kcal (347.52%), Fat: 356.9g (549.07%), Saturated Fat: 202.31g (1264.45%), Carbohydrates: 864.34g (288.11%), Net Carbohydrates: 818.97g (297.81%), Sugar: 575.77g (639.74%), Cholesterol: 796.25mg (265.42%), Sodium: 4335.91mg (188.52%), Alcohol: 2.06g (100%), Alcohol %: 0.17% (100%), Caffeine: 292.57mg (97.52%), Protein: 86.6g (173.2%), Manganese: 7.42mg (371.03%), Copper: 5.3mg (264.88%), Selenium: 168.79µg (241.13%), Iron: 40.35mg (224.18%), Magnesium: 810.59mg (202.65%), Phosphorus: 1924.04mg (192.4%), Fiber: 45.37g (181.49%), Vitamin B2: 3.02mg (177.83%), Vitamin B1: 2.55mg (170.2%), Folate: 596.89µg (149.22%), Vitamin A: 7170.52IU (143.41%), Vitamin E: 18.12mg (120.8%), Vitamin B3: 22.45mg (112.27%), Calcium: 1000.19mg (100.02%), Zinc: 14.96mg (99.73%), Potassium: 3419.07mg (97.69%), Vitamin B5: 5.46mg (54.56%), Vitamin K: 53.94µg (51.37%), Vitamin B12: 2.8µg (46.66%), Vitamin B6: 0.63mg (31.69%), Vitamin D: 2µg (13.33%), Vitamin C: 0.9mg (1.09%)