



Double Chocolate Cherry Cookies

READY IN



60 min.

SERVINGS



48

CALORIES



110 kcal

DESSERT

Ingredients

- ☐ 1.3 cups sugar
- ☐ 1 cup butter softened
- ☐ 0.3 cup milk
- ☐ 0.3 teaspoon almond extract
- ☐ 1 eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup oats

- ☐ 1 cup semi chocolate chips
- ☐ 1 cup cherries dried

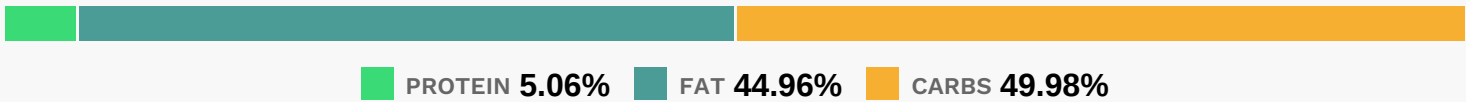
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. In large bowl, beat sugar, butter, milk, almond extract and egg with electric mixer on medium speed until smooth. Stir in remaining ingredients. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheets.
- ☐ Bake 10 to 12 minutes or until almost no indentation remains when touched in center and surface is no longer shiny. Immediately remove from cookie sheet; place on cooling rack.

Nutrition Facts



Properties

Glycemic Index:5.17, Glycemic Load:6.82, Inflammation Score:-3, Nutrition Score:2.3513043436181%

Flavonoids

Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg Epicatechin: 1.17mg, Epicatechin: 1.17mg, Epicatechin: 1.17mg, Epicatechin: 1.17mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 110.15kcal (5.51%), Fat: 5.63g (8.66%), Saturated Fat: 1.74g (10.89%), Carbohydrates: 14.08g (4.69%), Net Carbohydrates: 13.04g (4.74%), Sugar: 8g (8.88%), Cholesterol: 3.79mg (1.26%), Sodium: 58.88mg (2.56%), Alcohol: 0.01g (100%), Alcohol %: 0.04% (100%), Caffeine: 4.6mg (1.53%), Protein: 1.43g (2.85%), Manganese: 0.18mg (8.84%), Vitamin A: 267.69IU (5.35%), Fiber: 1.04g (4.16%), Copper: 0.08mg (4.16%), Selenium: 2.86µg (4.08%), Magnesium: 15.55mg (3.89%), Iron: 0.67mg (3.72%), Vitamin B1: 0.05mg (3.21%), Phosphorus: 30.98mg (3.1%),

Folate: 9.55µg (2.39%), Vitamin B2: 0.04mg (2.15%), Vitamin B3: 0.33mg (1.65%), Zinc: 0.24mg (1.62%), Potassium: 46.56mg (1.33%), Vitamin E: 0.19mg (1.29%), Calcium: 10.39mg (1.04%)