



Double Chocolate Cherry Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



228 kcal

DESSERT

Ingredients

- 1.5 cups flour all-purpose
- 0.8 cup dutch-processed cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 stick butter softened
- 0.8 cup granulated sugar
- 0.8 cup brown sugar packed
- 0.8 cup brown sugar packed
- 1 large eggs

- 1 teaspoon vanilla extract
- 0.5 cup wine dry red such as cabernet sauvignon
- 10 oz chocolate
- 1 cup cherries dried

Equipment

- bowl
- baking sheet
- oven
- whisk
- ice cream scoop






Directions

- Take a stick of butter out to soften.
- Preheat the oven to 375 F.
- In a medium bowl whisk together all your dry ingredients (flour, cocoa powder, salt, baking powder).
- In a larger bowl, cream together your sugars and the butter that has now softened.
- Beat it until it resembled fluffy snow.
- Then add an egg and your vanilla extract. Beat it until smooth.
- Add 1/2 of the dry mixture and beat until smooth.
- Add the wine, beat until smooth.
- Add the rest of the flour, along with the cherries and chocolate chips.
- Switch to a spoon and gently fold through until everything is incorporated. Careful of overmixing.
- Grease a cookie sheet lined with parchment.
- Using an ice cream scoop, you can get about 8 cookies on a 9X13 inch sheet.
- These will expand in the oven so lay an inch apart.
- Bake for 8-10 minutes, or until the tops look dry, but soft, and the edges are firm.

Let these cool completely before serving.

Serve with a tall glass of milk, or better yet, chocolate milk. And as always, Chow!

Nutrition Facts

  
 PROTEIN **4.13%**  FAT **32.03%**  CARBS **63.84%**

Properties

Glycemic Index:9.9, Glycemic Load:11.44, Inflammation Score:-4, Nutrition Score:4.0234782608696%

Flavonoids

Petunidin: 0.17mg, Petunidin: 0.17mg, Petunidin: 0.17mg, Petunidin: 0.17mg Delphinidin: 0.21mg, Delphinidin: 0.21mg, Delphinidin: 0.21mg, Delphinidin: 0.21mg Malvidin: 1.31mg, Malvidin: 1.31mg, Malvidin: 1.31mg, Malvidin: 1.31mg Peonidin: 0.09mg, Peonidin: 0.09mg, Peonidin: 0.09mg, Peonidin: 0.09mg Catechin: 2.13mg, Catechin: 2.13mg, Catechin: 2.13mg, Catechin: 2.13mg Epicatechin: 5.81mg, Epicatechin: 5.81mg, Epicatechin: 5.81mg, Epicatechin: 5.81mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.3mg, Quercetin: 0.3mg, Quercetin: 0.3mg, Quercetin: 0.3mg

Taste

Sweetness: 100%, Saltiness: 7.5%, Sourness: 10.84%, Bitterness: 9.06%, Savoriness: 2.52%, Fattiness: 36.34%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 228.19kcal (11.41%), Fat: 8.52g (13.11%), Saturated Fat: 5.09g (31.79%), Carbohydrates: 38.22g (12.74%), Net Carbohydrates: 35.89g (13.05%), Sugar: 28.37g (31.52%), Cholesterol: 17.87mg (5.96%), Sodium: 183.07mg (7.96%), Alcohol: 0.58g (3.24%), Caffeine: 13.98mg (4.66%), Protein: 2.47g (4.95%), Manganese: 0.23mg (11.25%), Copper: 0.19mg (9.48%), Fiber: 2.33g (9.32%), Magnesium: 30.08mg (7.52%), Iron: 1.28mg (7.13%), Vitamin A: 308.2IU (6.16%), Selenium: 4.25µg (6.08%), Phosphorus: 51.34mg (5.13%), Vitamin B2: 0.09mg (5.05%), Vitamin B1: 0.07mg (4.46%), Folate: 16.77µg (4.19%), Vitamin B3: 0.62mg (3.09%), Potassium: 106.15mg (3.03%), Zinc: 0.45mg (3.01%), Calcium: 25.84mg (2.58%), Vitamin E: 0.17mg (1.13%), Vitamin K: 1.17µg (1.11%), Vitamin B5: 0.1mg (1.05%), Vitamin B6: 0.02mg (1.05%)