



Fudgy-Topped Chocolate-Cherry Cookies

READY IN



90 min.

SERVINGS



36

CALORIES



124 kcal

DESSERT

Ingredients

- 17.5 oz basic cookie mix chunk
- 0.3 cup vegetable oil
- 2 tablespoons water
- 1 eggs
- 0.3 cup almonds finely chopped
- 1 cup semi chocolate chips sweet (from 12-oz. bag)
- 0.3 cup whipping cream
- 36 maraschino cherries dry drained

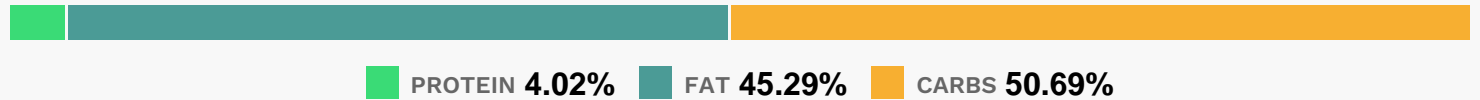
Equipment

- bowl
- baking sheet
- oven
- microwave

Directions

- Heat oven to 350°F. In a large bowl, stir cookie mix, oil, water and egg until soft dough forms. Stir in almonds. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheet.
- Place 1 cherry on each cookie.
- Bake 8 to 10 minutes. Cool 1 minute before removing from cookie sheet.
- Meanwhile, in small microwavable bowl, microwave chocolate chips and cream uncovered on HIGH 30 to 45 seconds; stir until smooth. Spoon generous teaspoon on each cookie and spread over cookie. Allow chocolate to set until firmed; about 30 minutes.

Nutrition Facts



Properties

Glycemic Index:0.28, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:1.5869565247356%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg

Nutrients (% of daily need)

Calories: 123.65kcal (6.18%), Fat: 6.15g (9.46%), Saturated Fat: 2g (12.47%), Carbohydrates: 15.48g (5.16%), Net Carbohydrates: 14.44g (5.25%), Sugar: 10.36g (11.51%), Cholesterol: 6.71mg (2.24%), Sodium: 17.4mg (0.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.3mg (1.43%), Protein: 1.23g (2.45%), Manganese: 0.09mg (4.5%), Fiber: 1.03g (4.14%), Copper: 0.08mg (4.05%), Vitamin K: 3.28µg (3.12%), Magnesium: 11.95mg (2.99%),

Vitamin E: 0.44mg (2.92%), Iron: 0.45mg (2.48%), Phosphorus: 21.31mg (2.13%), Vitamin B2: 0.03mg (1.55%), Potassium: 46.14mg (1.32%), Zinc: 0.2mg (1.31%), Selenium: 0.9µg (1.28%), Calcium: 10.27mg (1.03%)