



## Gluten-Free Decadent Double Chocolate Cherry Cookies

READY IN



90 min.

SERVINGS



32

CALORIES



187 kcal

DESSERT

### Ingredients

- 0.5 cup butter melted
- 19 oz chocolate chip cookie mix gluten free
- 1 cup cherries dried
- 2 eggs
- 1 box chocolate pudding instant (4-serving size)
- 0.5 cup pecans coarsely chopped
- 6 oz semi chocolate chips
- 1 teaspoon vanilla

0.3 cup whipping cream

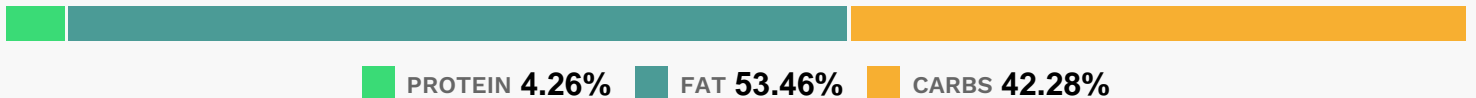
## Equipment

- bowl
- baking sheet
- baking paper
- oven
- wire rack
- microwave

## Directions

- Heat oven to 350F. Line cookie sheet with Reynolds Parchment Paper; set aside. In large bowl, mix dry cookie mix, dry pudding mix, cherries and pecans.
- Add melted butter, eggs and vanilla; stir until soft dough forms.
- Drop dough by rounded measuring tablespoonfuls onto lined cookie sheets; flatten slightly.
- Bake 9 to 11 minutes or until set. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely.
- Meanwhile, in small microwavable bowl, microwave chocolate chips and cream uncovered on High 30 to 45 seconds; stir until smooth. Spoon generous teaspoonful on each cookie; spread over cookies. Allow chocolate to set until firm, about 1 hour.

## Nutrition Facts



## Properties

Glycemic Index:3.4, Glycemic Load:5.32, Inflammation Score:-2, Nutrition Score:2.7360869584524%

## Flavonoids

Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.04mg,

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## **Nutrients (% of daily need)**

Calories: 186.64kcal (9.33%), Fat: 11.19g (17.21%), Saturated Fat: 5.25g (32.84%), Carbohydrates: 19.91g (6.64%), Net Carbohydrates: 18.38g (6.69%), Sugar: 11.55g (12.84%), Cholesterol: 21.62mg (7.21%), Sodium: 131.66mg (5.72%), Alcohol: 0.04g (100%), Alcohol %: 0.14% (100%), Caffeine: 4.78mg (1.59%), Protein: 2g (4.01%), Manganese: 0.16mg (7.96%), Fiber: 1.52g (6.1%), Vitamin A: 268.9IU (5.38%), Copper: 0.1mg (4.98%), Magnesium: 18.87mg (4.72%), Vitamin B1: 0.07mg (4.7%), Iron: 0.73mg (4.07%), Phosphorus: 36.33mg (3.63%), Folate: 13.22µg (3.3%), Vitamin B2: 0.05mg (3.19%), Zinc: 0.36mg (2.43%), Potassium: 81.43mg (2.33%), Selenium: 1.52µg (2.17%), Vitamin B3: 0.41mg (2.07%), Vitamin E: 0.19mg (1.24%), Calcium: 11.89mg (1.19%)