



Kendra's Vanilla-Cherry Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



180 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 teaspoon kosher salt
- ☐ 6 ounces cherries dried
- ☐ 1 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 2.5 ounces hazelnuts chopped
- ☐ 0.5 cup brown sugar light packed
- ☐ 3 ounces semi chocolate chips

- ☐ 0.5 cup sugar
- ☐ 8 tablespoons butter unsalted room temperature (1 stick)
- ☐ 1 vanilla pod
- ☐ 3 ounces chocolate chips white

Equipment

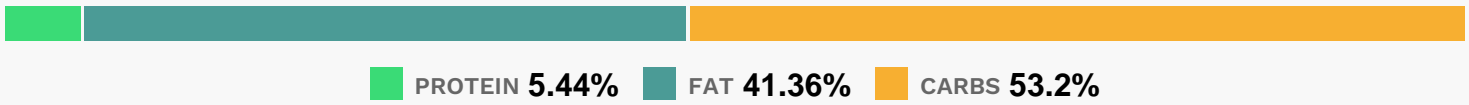
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ stand mixer

Directions

- ☐ Position a rack in the upper third of the oven and a second rack in the lower third then preheat to 350°F. Line 2 large baking sheets with nonstick baking mats or parchment paper.
- ☐ In a large bowl, sift together the flour, baking soda, and salt.
- ☐ Using a small knife split the vanilla bean lengthwise then scrape the seeds from the pod into a small bowl and reserve both.
- ☐ In a small bowl, combine the scraped vanilla bean pod (not the seeds), the dried cherries, and about 1 cup boiling water.
- ☐ Let stand 5 minutes then drain, reserving the cherries and discarding the vanilla bean pod.
- ☐ In the bowl of a stand mixer fitted with the paddle attachment, combine the butter, sugar, and brown sugar and beat on medium speed, scraping the bowl occasionally, until light and fluffy, about 2 minutes.
- ☐ Add the egg and the vanilla bean seeds and beat on medium until combined, about 1 minute. With the mixer on low, add the flour mixture in 3 batches, stirring until just combined.

- ☐
- Add the cherries, white and semisweet chocolate chips, and the hazelnuts or walnuts and stir until just incorporated.
- ☐
- Drop the dough by heaping tablespoons onto the prepared baking sheets, leaving about 2 inches between cookies.
- ☐
- Bake, switching the cookies between the upper and lower racks about halfway through baking, until light golden brown and just set, 10 to 12 minutes. Cool the cookies on baking sheets for 5 minutes before transferring to a wire rack to cool completely. Continue baking cookies on cooled baking sheets. DO AHEAD: The cookies can be baked ahead and stored, in an airtight container at room temperature, up to 3 days.

Nutrition Facts



Properties

Glycemic Index:9.59, Glycemic Load:8.72, Inflammation Score:-3, Nutrition Score:3.710434794426%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg

Nutrients (% of daily need)

Calories: 179.53kcal (8.98%), Fat: 8.4g (12.92%), Saturated Fat: 4.07g (25.46%), Carbohydrates: 24.3g (8.1%), Net Carbohydrates: 22.84g (8.31%), Sugar: 15.82g (17.58%), Cholesterol: 18.74mg (6.25%), Sodium: 56.65mg (2.46%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.05mg (1.02%), Protein: 2.48g (4.97%), Manganese: 0.29mg (14.34%), Vitamin A: 382.9IU (7.66%), Fiber: 1.45g (5.82%), Copper: 0.11mg (5.66%), Vitamin B1: 0.08mg (5.65%), Selenium: 3.94µg (5.63%), Iron: 0.92mg (5.12%), Folate: 19.05µg (4.76%), Vitamin E: 0.63mg (4.22%), Vitamin B2: 0.07mg (3.86%), Phosphorus: 37.88mg (3.79%), Magnesium: 13.95mg (3.49%), Vitamin B3: 0.58mg (2.9%), Calcium: 26.31mg (2.63%), Potassium: 68.85mg (1.97%), Zinc: 0.28mg (1.87%), Vitamin B6: 0.03mg (1.44%), Vitamin B5: 0.14mg (1.37%), Vitamin K: 1.35µg (1.29%)