



## Lots of Chocolate Cherry Cookies

READY IN



25 min.

SERVINGS



24

CALORIES



131 kcal

DESSERT

## Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 cup cherries dried
- ☐ 1 eggs
- ☐ 1 cup flour all-purpose
- ☐ 1 teaspoon coffee granules instant
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup semi chocolate chips miniature
- ☐ 0.5 cup butter unsalted softened
- ☐ 0.3 cup cocoa powder unsweetened

- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup chocolate chips white
- ☐ 1 cup sugar white

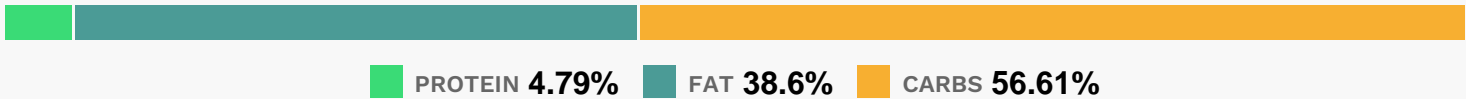
## Equipment

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

## Directions

- ☐ Preheat an oven to 350 degrees F (175 degrees C).
- ☐ Line two large baking sheets with parchment paper.
- ☐ Combine flour, cocoa powder, baking powder, and salt in a bowl.
- ☐ Beat the butter and sugar together in a large bowl with an electric mixer on medium-high speed, until light and fluffy.
- ☐ Beat the egg, coffee granules, and vanilla into the butter and sugar mixture until blended.
- ☐ Change the speed to low and pour in the flour mixture. Beat until just combined.
- ☐ Stir in semisweet chocolate chips, white chocolate chips, and dried cherries.
- ☐ Drop spoonfuls of the dough two inches apart onto the prepared baking sheets.
- ☐ Bake 10 to 12 minutes per batch in the preheated oven, until cookies are just becoming firm.
- ☐ Let cool on baking sheets for two minutes.
- ☐ Transfer cookies to a wire rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:12.8, Glycemic Load:9.51, Inflammation Score:-3, Nutrition Score:2.305217406429%

Flavonoids

Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 130.77kcal (6.54%), Fat: 5.76g (8.86%), Saturated Fat: 3.47g (21.71%), Carbohydrates: 18.99g (6.33%), Net Carbohydrates: 17.84g (6.49%), Sugar: 13g (14.45%), Cholesterol: 17.53mg (5.84%), Sodium: 48.16mg (2.09%), Alcohol: 0.06g (100%), Alcohol %: 0.24% (100%), Caffeine: 5.49mg (1.83%), Protein: 1.61g (3.21%), Vitamin A: 309.17IU (6.18%), Manganese: 0.1mg (5.25%), Fiber: 1.15g (4.59%), Selenium: 2.85µg (4.07%), Copper: 0.08mg (3.81%), Iron: 0.67mg (3.7%), Phosphorus: 30.46mg (3.05%), Vitamin B1: 0.04mg (2.97%), Folate: 10.95µg (2.74%), Vitamin B2: 0.05mg (2.71%), Magnesium: 10.69mg (2.67%), Calcium: 23.86mg (2.39%), Vitamin B3: 0.38mg (1.89%), Zinc: 0.21mg (1.37%), Potassium: 44.12mg (1.26%), Vitamin E: 0.17mg (1.1%)