



Maraschino Cherry Chocolate Chip Cookies

 Popular

READY IN



20 min.

SERVINGS



18

CALORIES



191 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup brown sugar
- ☐ 1 cup chocolate chips dark
- ☐ 1 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup maraschino cherries chopped
- ☐ 0.3 teaspoon salt

- ☐ 0.5 cup butter unsalted room temperature
- ☐ 0.5 teaspoon vanilla extract

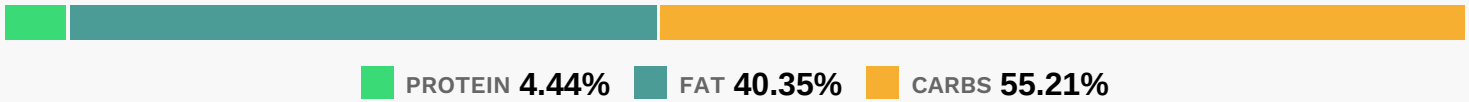
Equipment

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

Directions

- ☐ Mix the butter and sugars in a bowl, beat in the egg followed by the vanilla extract.
- ☐ Mix the flour, baking soda and salt in another bowl.
- ☐ Mix the dry ingredients into the wet until they are just incorporated.
- ☐ Mix in the chocolate and the maraschino cherries.
- ☐ Place the dough onto a parchment paper lined cookie sheet one tablespoon at a time and bake in a preheated 350F oven until just lightly golden brown around the edges, about 8–10 minutes, let cool on sheet for 2 minutes and transfer to cooling rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:8.06, Glycemic Load:8.67, Inflammation Score:-2, Nutrition Score:2.7982608777997%

Nutrients (% of daily need)

Calories: 190.55kcal (9.53%), Fat: 8.64g (13.29%), Saturated Fat: 6.24g (39.01%), Carbohydrates: 26.58g (8.86%), Net Carbohydrates: 25.76g (9.37%), Sugar: 17.48g (19.43%), Cholesterol: 23.99mg (8%), Sodium: 110.65mg (4.81%), Alcohol: 0.04g (100%), Alcohol %: 0.1% (100%), Protein: 2.14g (4.27%), Selenium: 4.5µg (6.43%), Vitamin B1: 0.08mg (5.31%), Folate: 19.54µg (4.89%), Vitamin B2: 0.08mg (4.51%), Calcium: 43.38mg (4.34%), Manganese: 0.08mg (3.97%), Iron: 0.66mg (3.65%), Vitamin A: 176.53IU (3.53%), Fiber: 0.82g (3.3%), Zinc: 0.47mg (3.17%), Vitamin B3: 0.63mg (3.14%), Phosphorus: 29.44mg (2.94%), Potassium: 87.72mg (2.51%), Copper: 0.05mg (2.33%), Vitamin E:

0.34mg (2.27%), Vitamin B5: 0.17mg (1.74%), Magnesium: 6.8mg (1.7%), Vitamin K: 1.34µg (1.28%), Vitamin B6:
0.02mg (1.23%), Vitamin B12: 0.06µg (1.06%)