



## Punch Bowl Cookies

 Vegetarian

READY IN



30 min.

SERVINGS



1

CALORIES



3222 kcal

DESSERT

### Ingredients

- 0.5 pound butter
- 14 candied cherries as needed halved
- 2 egg yolks
- 2 cups flour all-purpose
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 0.5 cup sugar white

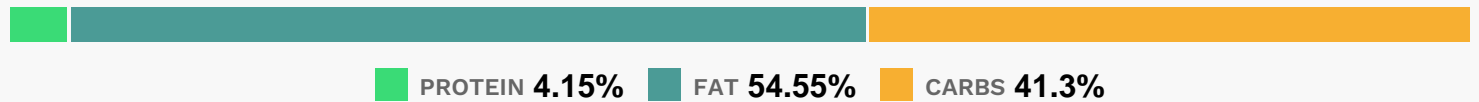
### Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat oven to 400 degrees F (200 degrees C). Grease a baking sheet.
- Beat butter and sugar together in a large bowl until creamy and smooth; scoop by teaspoonful onto the prepared baking sheet. Make an indentation in the center of each portion and insert a cherry half.
- Bake in the preheated oven until cookies are light brown, about 12 minutes.

## Nutrition Facts



## Properties

Glycemic Index:195.09, Glycemic Load:207.9, Inflammation Score:-10, Nutrition Score:43.567825856416%

## Nutrients (% of daily need)

Calories: 3222.17kcal (161.11%), Fat: 196.41g (302.17%), Saturated Fat: 120.4g (752.49%), Carbohydrates: 334.59g (111.53%), Net Carbohydrates: 327.34g (119.03%), Sugar: 127.36g (141.51%), Cholesterol: 876.41mg (292.14%), Sodium: 3807.42mg (165.54%), Alcohol: 1.38g (100%), Alcohol %: 0.26% (100%), Protein: 33.65g (67.29%), Selenium: 107.78µg (153.98%), Vitamin B1: 2.04mg (135.84%), Folate: 516.86µg (129.22%), Vitamin A: 6186.76IU (123.74%), Vitamin B2: 1.52mg (89.71%), Manganese: 1.74mg (87.2%), Vitamin B3: 14.88mg (74.4%), Iron: 12.7mg (70.57%), Phosphorus: 465.07mg (46.51%), Vitamin E: 6.34mg (42.27%), Fiber: 7.25g (29.02%), Vitamin B5: 2.42mg (24.22%), Copper: 0.4mg (19.97%), Zinc: 2.8mg (18.68%), Vitamin B12: 1.09µg (18.13%), Vitamin K: 16.88µg (16.07%), Magnesium: 61.88mg (15.47%), Calcium: 141.25mg (14.13%), Vitamin D: 1.94µg (12.96%), Vitamin B6: 0.24mg (12.19%), Potassium: 369.57mg (10.56%)