



Triple Chocolate-Cherry Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



48

CALORIES



133 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 0.8 cup granulated sugar
- ☐ 0.5 cup brown sugar packed
- ☐ 2 oz baker's chocolate melted
- ☐ 1 teaspoon vanilla
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.3 cup cocoa powder unsweetened

- ☐ 1 teaspoon baking soda
- ☐ 1.3 cups peppermint candies white (from 12-oz package)
- ☐ 0.8 cup maraschino cherries coarsely chopped
- ☐ 1 teaspoon cooking oil
- ☐ 24 maraschino cherries drained cut in half

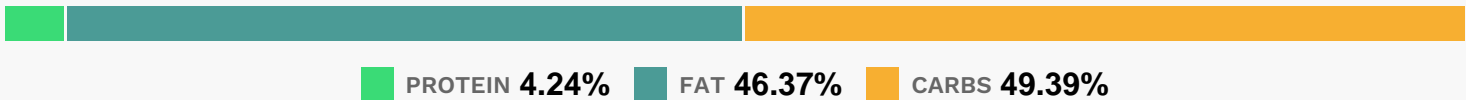
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Heat oven to 350°F. Lightly grease cookie sheets. In large bowl, beat butter, granulated sugar and brown sugar with electric mixer on medium speed 1 to 2 minutes or until light and fluffy. Beat in melted chocolate, vanilla and eggs.
- ☐ On low speed, beat in flour, cocoa and baking soda until mixed. Fold in 1 cup of the vanilla baking chips and the cherries. Drop by rounded teaspoonfuls 2 inches apart on cookie sheets.
- ☐ Bake 9 to 11 minutes or until set. DO NOT OVERBAKE. Cool 2 minutes.
- ☐ Remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- ☐ Meanwhile, in small microwavable bowl, place remaining vanilla baking chips and oil. Microwave on High 30 seconds; stir. If necessary, microwave in 10 second increments, stirring after each time, until melted and smooth. Spoon drop of mixture in center of each cookie; top each with cherry half.
- ☐ Drizzle remaining mixture over cookies.

Nutrition Facts



Properties

Glycemic Index:3.02, Glycemic Load:5.42, Inflammation Score:-2, Nutrition Score:1.9765217262928%

Flavonoids

Catechin: 1.05mg, Catechin: 1.05mg, Catechin: 1.05mg, Catechin: 1.05mg Epicatechin: 2.56mg, Epicatechin: 2.56mg, Epicatechin: 2.56mg, Epicatechin: 2.56mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 132.52kcal (6.63%), Fat: 7.1g (10.92%), Saturated Fat: 3.23g (20.19%), Carbohydrates: 17.01g (5.67%), Net Carbohydrates: 16.29g (5.92%), Sugar: 11.53g (12.81%), Cholesterol: 6.82mg (2.27%), Sodium: 75.5mg (3.28%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 1.46g (2.92%), Manganese: 0.11mg (5.47%), Selenium: 2.77µg (3.95%), Copper: 0.08mg (3.76%), Vitamin A: 181.85IU (3.64%), Iron: 0.62mg (3.42%), Vitamin B1: 0.05mg (3.29%), Folate: 12.13µg (3.03%), Fiber: 0.72g (2.87%), Vitamin B2: 0.04mg (2.47%), Magnesium: 8.21mg (2.05%), Calcium: 20.24mg (2.02%), Phosphorus: 19.34mg (1.93%), Vitamin B3: 0.38mg (1.89%), Zinc: 0.23mg (1.51%), Vitamin E: 0.19mg (1.28%)