



Triple Chocolate-Cherry Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



48

CALORIES



113 kcal

DESSERT

Ingredients

- ☐ 2 oz baker's chocolate melted
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 0.8 cup maraschino cherries coarsely chopped

- ☐ 24 maraschino cherries drained cut in half
- ☐ 1 teaspoon cooking oil
- ☐ 1.3 cups vanilla extract white (from 12-oz package)
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla

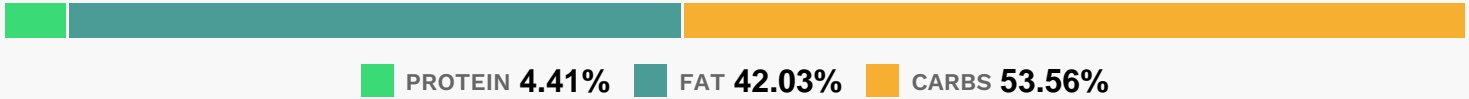
Equipment

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

Directions

- ☐ Heat oven to 350F. 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:2.0230434793655%

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: 113.47kcal (5.67%), Fat: 4.83g (7.43%), Saturated Fat: 1.28g (8.02%), Carbohydrates: 13.84g (4.61%), Net Carbohydrates: 13.13g (4.77%), Sugar: 8.53g (9.48%), Cholesterol: 6.82mg (2.27%), Sodium: 71.94mg (3.13%), Alcohol: 2.02g (100%), Alcohol %: 8.06% (100%), Protein: 1.14g (2.28%), Manganese: 0.12mg (6.13%), Copper: 0.08mg (3.96%), Selenium: 2.77µg (3.95%), Vitamin A: 181.85IU (3.64%), Iron: 0.62mg (3.46%), Vitamin B1: 0.05mg (3.33%), Folate: 12.13µg (3.03%), Fiber: 0.72g (2.87%), Vitamin B2: 0.05mg (2.79%), Magnesium: 8.91mg (2.23%), Vitamin B3: 0.4mg (2.01%), Phosphorus: 19.69mg (1.97%), Zinc: 0.23mg (1.55%), Vitamin E: 0.19mg (1.28%), Potassium: 40.48mg (1.16%), Calcium: 11.02mg (1.1%)