



## Vanilla Cherry Chocolate Cookies

READY IN



48 min.

SERVINGS



48

CALORIES



122 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 2 large eggs at room temperature
- ☐ 2.5 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.5 teaspoon kosher salt
- ☐ 0.5 cup brown sugar light packed
- ☐ 8 ounces semi chocolate chips
- ☐ 1 cup cherries dried sweet coarsely chopped
- ☐ 1 cup butter unsalted room temperature

☐ 2 tablespoons vanilla extract

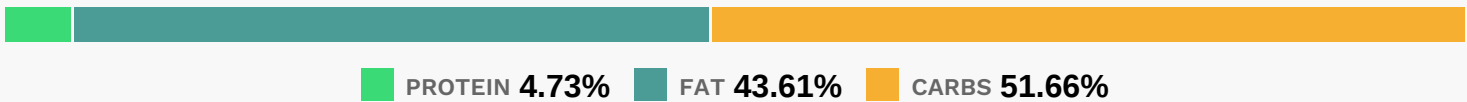
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ stand mixer
- ☐ spatula

Directions

- ☐ Heat the oven to 350 degrees F and arrange a rack in the middle.
- ☐ Whisk together the flour, baking powder, and salt in a large bowl until evenly combined; set aside.
- ☐ Using a stand mixer fitted with a paddle attachment beat together the butter and sugars over medium speed until light and fluffy, about 3 minutes.
- ☐ Add the eggs 1 at a time, beating well after each addition. Reduce the speed to low, add the flour mixture and mix until just combined. Stir in the chocolate and cherries until they are uniformly distributed.
- ☐ Scoop the dough by rounded tablespoons onto a baking sheet.
- ☐ Bake until the cookie edges are golden brown, about 14 minutes. Leave the cookies on the baking sheets on racks for 3 minutes. Repeat this process with the remaining dough. Using a spatula, transfer the cookies to racks to cool completely before serving.

Nutrition Facts



Properties

Glycemic Index:4.94, Glycemic Load:6.51, Inflammation Score:-2, Nutrition Score:2.1982608683731%

Nutrients (% of daily need)

Calories: 122.3kcal (6.12%), Fat: 5.92g (9.11%), Saturated Fat: 3.55g (22.16%), Carbohydrates: 15.78g (5.26%), Net Carbohydrates: 14.99g (5.45%), Sugar: 9.52g (10.58%), Cholesterol: 18.2mg (6.07%), Sodium: 33.86mg (1.47%), Alcohol: 0.19g (100%), Alcohol %: 0.85% (100%), Caffeine: 4.06mg (1.35%), Protein: 1.45g (2.89%), Manganese: 0.11mg (5.54%), Selenium: 3.34µg (4.78%), Vitamin A: 221.44IU (4.43%), Iron: 0.7mg (3.9%), Copper: 0.07mg (3.62%), Vitamin B1: 0.05mg (3.58%), Folate: 13.06µg (3.26%), Fiber: 0.79g (3.17%), Vitamin B2: 0.05mg (2.76%), Magnesium: 10.38mg (2.59%), Phosphorus: 25.61mg (2.56%), Vitamin B3: 0.43mg (2.16%), Zinc: 0.2mg (1.36%), Calcium: 12.95mg (1.29%), Potassium: 41.71mg (1.19%), Vitamin E: 0.16mg (1.09%)