



White Chocolate Cherry Cookies

READY IN



10 min.

SERVINGS



10

CALORIES



569 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.8 cup cherries dried
- ☐ 2 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 1 cup semi chocolate chips melted
- ☐ 1 cup sugar
- ☐ 12 tablespoons butter unsalted at room temperature ()
- ☐ 0.5 cup cocoa unsweetened

☐ 1.5 cups chocolate chips white

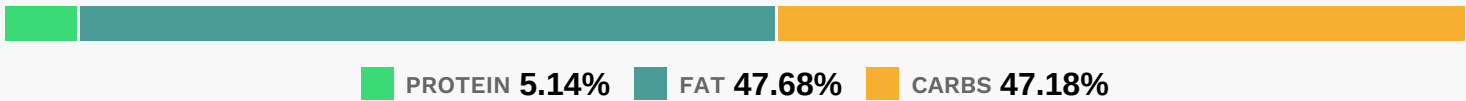
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Center rack in oven and preheat to 350F. In a bowl, sift together flour, cocoa, baking powder and salt. Using an electric mixer, cream butter and sugar on high until fluffy, about 3 minutes.
- ☐ Add eggs 1 at a time, mixing well after each addition; add melted chocolate. With mixer on low, gradually add dry ingredients to chocolate mixture. Stir in white chocolate and cherries.
- ☐ Drop heaping tablespoonfuls of dough onto an ungreased baking sheet, spacing them 2 inches apart.
- ☐ Bake cookies until set, 10 to 12 minutes.
- ☐ Let cool slightly, then transfer to a wire rack and let cool completely.

Nutrition Facts



Properties

Glycemic Index:30.71, Glycemic Load:35.57, Inflammation Score:-6, Nutrition Score:10.914782727542%

Flavonoids

Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg, Catechin: 2.79mg Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg, Epicatechin: 8.45mg Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg

Nutrients (% of daily need)

Calories: 568.68kcal (28.43%), Fat: 30.98g (47.66%), Saturated Fat: 18.52g (115.77%), Carbohydrates: 68.96g (22.99%), Net Carbohydrates: 64.51g (23.46%), Sugar: 47.38g (52.64%), Cholesterol: 80.07mg (26.69%), Sodium: 203.75mg (8.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 25.37mg (8.46%), Protein: 7.51g (15.02%), Manganese: 0.54mg (26.91%), Copper: 0.44mg (22.11%), Selenium: 13.06µg (18.65%), Phosphorus: 178.73mg (17.87%), Fiber: 4.45g (17.79%), Iron: 3.05mg (16.95%), Vitamin A: 813.66IU (16.27%), Magnesium: 62.15mg (15.54%), Vitamin B2: 0.24mg (14.3%), Vitamin B1: 0.18mg (11.88%), Calcium: 114.8mg (11.48%), Folate: 42.78µg (10.7%), Zinc: 1.25mg (8.32%), Potassium: 283.04mg (8.09%), Vitamin B3: 1.57mg (7.84%), Vitamin E: 0.88mg (5.84%), Vitamin B12: 0.3µg (5.02%), Vitamin K: 5.12µg (4.88%), Vitamin B5: 0.48mg (4.83%), Vitamin D: 0.45µg (3.01%), Vitamin B6: 0.05mg (2.6%)