



White Chocolate-Dipped Cherry Thins

 Dairy Free

READY IN



270 min.

SERVINGS



72

CALORIES



111 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 cup sugar
- ☐ 1 cup butter softened
- ☐ 1 teaspoon vanilla
- ☐ 1 teaspoon almond extract
- ☐ 1 eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoon salt

- ☐ 8 oz candied cherries red finely chopped (1 cup)
- ☐ 0.3 cup walnut pieces chopped
- ☐ 20 oz candy coating disks (almond bark)
- ☐ 1 serving edible gold dust

Equipment

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

Directions

- ☐ In large bowl, beat sugar, butter, vanilla, almond extract and egg with electric mixer on medium speed until well blended. On low speed, beat in flour, baking soda and salt. Stir in cherries and walnuts.
- ☐ Divide dough in half. Shape each half into a roll, about 8 inches long and 2 inches in diameter. Wrap each roll in plastic wrap; refrigerate about 2 hours or until firm.
- ☐ Heat oven to 375°F.
- ☐ Cut rolls into 1/8-inch slices. On ungreased cookie sheets, place slices 2 inches apart.
- ☐ Bake 6 to 8 minutes or until light brown. Cool slightly; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- ☐ Meanwhile, in medium microwavable bowl, microwave candy coating as directed on package until melted and smooth. Dip about 1/3 of each cookie at an angle into coating, allowing excess coating to drip back into bowl.
- ☐ Place on waxed paper; sprinkle with glitter.
- ☐ Let stand about 1 hour or until coating is set.

Nutrition Facts



 PROTEIN **2.63%**  FAT **42.82%**  CARBS **54.55%**

Properties

Glycemic Index:2.29, Glycemic Load:4.82, Inflammation Score:-1, Nutrition Score:1.0178260780547%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg

Nutrients (% of daily need)

Calories: 110.9kcal (5.55%), Fat: 5.18g (7.97%), Saturated Fat: 2.83g (17.68%), Carbohydrates: 14.85g (4.95%), Net Carbohydrates: 14.65g (5.33%), Sugar: 9.9g (11%), Cholesterol: 2.27mg (0.76%), Sodium: 56.78mg (2.47%), Alcohol: 0.04g (100%), Alcohol %: 0.21% (100%), Protein: 0.71g (1.43%), Vitamin B1: 0.04mg (2.86%), Selenium: 1.99µg (2.84%), Folate: 10.25µg (2.56%), Manganese: 0.05mg (2.5%), Vitamin A: 116.16IU (2.32%), Vitamin B2: 0.03mg (1.82%), Vitamin B3: 0.31mg (1.57%), Iron: 0.27mg (1.48%)