



Chocolate Bliss Macadamia Cookies

READY IN



28 min.

SERVINGS



28

CALORIES



187 kcal

DESSERT

Ingredients

- 4 oz baker's chocolate white chopped (6 oz.)
- 0.8 cup firmly brown sugar packed
- 0.3 cup butter softened ()
- 0.3 tsp calumet baking powder
- 2 eggs
- 0.5 cup flour
- 2 cups planters macadamias chopped
- 8 oz baker's semi-sweet chocolate
- 1 tsp vanilla

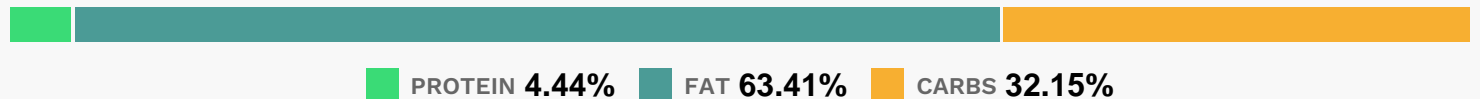
Equipment

- bowl
- baking sheet
- oven
- microwave

Directions

- Preheat oven to 350F. Microwave semi-sweet chocolate in large microwaveable bowl on HIGH 2 min., stirring after 1 min. Stir until chocolate is completely melted.
- Add sugar, butter, eggs and vanilla; stir until well blended.
- Add flour and baking powder; mix well. Stir in nuts and white chocolate.
- Drop rounded tablespoonfuls of dough, 2 inches apart, onto ungreased baking sheets.
- Bake 12 to 13 min. or until cookies are puffed and shiny. Cool 1 min.; remove from baking sheets to wire racks. Cool completely. Store in tightly covered container at room temperature.

Nutrition Facts



Properties

Glycemic Index:8.82, Glycemic Load:2.97, Inflammation Score:-2, Nutrition Score:4.3673912759708%

Nutrients (% of daily need)

Calories: 187.49kcal (9.37%), Fat: 13.61g (20.94%), Saturated Fat: 4.16g (26.03%), Carbohydrates: 15.52g (5.17%), Net Carbohydrates: 13.98g (5.08%), Sugar: 11.55g (12.84%), Cholesterol: 13.03mg (4.34%), Sodium: 34.95mg (1.52%), Alcohol: 0.05g (100%), Alcohol %: 0.19% (100%), Caffeine: 6.97mg (2.32%), Protein: 2.14g (4.29%), Manganese: 0.52mg (26.16%), Vitamin B1: 0.14mg (9.23%), Copper: 0.18mg (9.21%), Magnesium: 28.67mg (7.17%), Fiber: 1.54g (6.16%), Iron: 1.08mg (6%), Phosphorus: 56.5mg (5.65%), Selenium: 3µg (4.29%), Vitamin B2: 0.06mg (3.36%), Calcium: 31.45mg (3.15%), Potassium: 108.38mg (3.1%), Zinc: 0.43mg (2.85%), Vitamin B3: 0.48mg (2.38%), Vitamin B6: 0.04mg (2.02%), Vitamin B5: 0.19mg (1.89%), Vitamin A: 94.73IU (1.89%), Folate: 6.98µg (1.74%), Vitamin E: 0.24mg (1.57%), Vitamin B12: 0.07µg (1.12%)