



## Chocolate Cookies with White Chocolate Chips and Macadamia Nuts

 Dairy Free

READY IN



50 min.

SERVINGS



20

CALORIES



304 kcal

DESSERT

### Ingredients

- 1 cup brown sugar packed
- 1 cup butter softened
- 1 teaspoon vanilla
- 2 eggs
- 2 cups flour all-purpose
- 0.3 cup cocoa powder unsweetened
- 1 teaspoon baking soda

- 0.3 teaspoon salt
- 12 oz chocolate chips white (2 cups)
- 3.3 oz macadamia nuts coarsely chopped

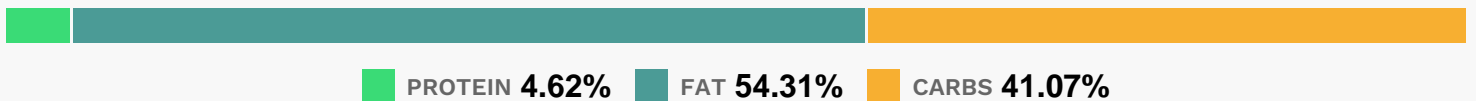
## Equipment

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

## Directions

- Heat oven to 325°F. In large bowl, beat brown sugar, butter, vanilla and eggs with electric mixer on medium speed, or mix with spoon, until creamy. Stir in flour, cocoa, baking soda and salt. Stir in white chocolate chunks and nuts.
- Drop dough by 1/4 cupfuls about 2 inches apart onto ungreased large cookie sheet (do not use dark cookie sheet).
- Bake 13 to 16 minutes or until cookies are set and appear dry (do not overbake). Cool 1 minute; remove from cookie sheet to wire rack.

## Nutrition Facts



## Properties

Glycemic Index:7.75, Glycemic Load:13.95, Inflammation Score:-4, Nutrition Score:5.3639130598825%

## Flavonoids

Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

## Nutrients (% of daily need)

Calories: 303.8kcal (15.19%), Fat: 18.82g (28.96%), Saturated Fat: 6.02g (37.65%), Carbohydrates: 32.03g (10.68%), Net Carbohydrates: 30.73g (11.17%), Sugar: 21.02g (23.35%), Cholesterol: 19.94mg (6.65%), Sodium: 216.26mg (9.4%), Alcohol: 0.07g (100%), Alcohol %: 0.14% (100%), Caffeine: 3.3mg (1.1%), Protein: 3.6g (7.21%), Manganese: 0.34mg (17.04%), Vitamin B1: 0.17mg (11.2%), Selenium: 6.86µg (9.8%), Vitamin A: 434.85IU (8.7%), Vitamin B2: 0.15mg (8.54%), Phosphorus: 74.39mg (7.44%), Folate: 27.32µg (6.83%), Iron: 1.15mg (6.36%), Copper: 0.13mg (6.29%), Calcium: 56.51mg (5.65%), Fiber: 1.3g (5.19%), Vitamin B3: 1.03mg (5.14%), Magnesium: 19.82mg (4.95%), Vitamin E: 0.6mg (3.97%), Potassium: 126.53mg (3.62%), Vitamin B5: 0.29mg (2.88%), Zinc: 0.43mg (2.87%), Vitamin B12: 0.15µg (2.43%), Vitamin B6: 0.04mg (2.12%), Vitamin K: 1.63µg (1.56%)