



Chocolate Macadamia Nut and White Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



96 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.8 cup macadamia nuts chopped
- ☐ 2 ounce chocolate unsweetened
- ☐ 1 teaspoon vanilla extract

☐ 1 cup chocolate chips white

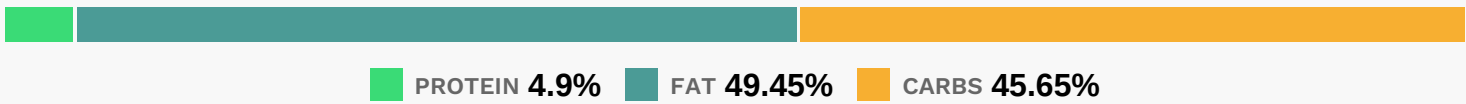
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ double boiler

Directions

- ☐ Preheat oven to 350 degrees F (180 degrees C). Lightly grease cookie sheets or line with parchment paper.
- ☐ Melt unsweetened chocolate in top of double boiler or hot, not boiling water.
- ☐ Remove from heat; let cool.
- ☐ Cream butter, melted chocolate and sugar in large bowl until blended.
- ☐ Add egg and vanilla; beat until light. Blend in flour, baking soda, chocolate chips and macadamia nuts.
- ☐ Drop dough by rounded teaspoonfuls 2 inches apart onto prepared cookie sheets.
- ☐ Bake 10 to 12 minutes or until firm. DO NOT OVERBAKE.
- ☐ Remove to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:4.27, Glycemic Load:4.44, Inflammation Score:-1, Nutrition Score:2.0404347691523%

Flavonoids

Catechin: 0.76mg, Catechin: 0.76mg, Catechin: 0.76mg, Catechin: 0.76mg Epicatechin: 1.68mg, Epicatechin: 1.68mg, Epicatechin: 1.68mg, Epicatechin: 1.68mg

Nutrients (% of daily need)

Calories: 96.04kcal (4.8%), Fat: 5.46g (8.41%), Saturated Fat: 2.61g (16.34%), Carbohydrates: 11.35g (3.78%), Net Carbohydrates: 10.83g (3.94%), Sugar: 6.79g (7.55%), Cholesterol: 9.28mg (3.09%), Sodium: 33.06mg (1.44%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Protein: 1.22g (2.43%), Manganese: 0.17mg (8.75%), Vitamin B1: 0.07mg (4.7%), Selenium: 2.47µg (3.52%), Copper: 0.07mg (3.33%), Iron: 0.58mg (3.24%), Folate: 10.9µg (2.73%), Vitamin B2: 0.05mg (2.7%), Phosphorus: 23.46mg (2.35%), Magnesium: 8.76mg (2.19%), Fiber: 0.52g (2.1%), Vitamin B3: 0.41mg (2.05%), Calcium: 16.11mg (1.61%), Zinc: 0.22mg (1.47%), Vitamin A: 65.17IU (1.3%), Potassium: 41.86mg (1.2%)