



WHATSheATE



Chocolate-Macadamia Nut Clusters

READY IN



45 min.

SERVINGS



45

CALORIES



127 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.1 lb butter
- ☐ 2 large eggs
- ☐ 3 tablespoons flour all-purpose
- ☐ 1.5 cups macadamia nuts unsalted
- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 1 cup semi chocolate chips
- ☐ 1 cup sugar
- ☐ 4 oz coconut dried sweetened flaked

☐ 1.5 teaspoons vanilla

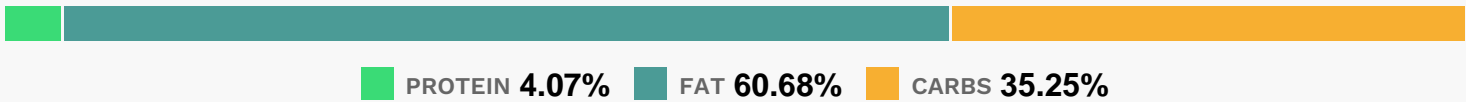
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ In a heatproof bowl set over a pan of barely simmering water (bottom of bowl should not touch water), stir chopped chocolate and butter often until chocolate is melted and mixture is smooth.
- ☐ Remove from over water and let cool to room temperature, about 15 minutes.
- ☐ In a large bowl, with an electric mixer on high speed, beat sugar, eggs, and vanilla until smooth.
- ☐ Add chocolate mixture and beat until well blended. Stir in flour and baking powder, then beat just until moistened. Stir in macadamia nuts, chocolate chips, and coconut.
- ☐ Drop dough in 1-tablespoon portions, about 2 inches apart, onto buttered or cooking parchment-lined 12- by 15-inch baking sheets.
- ☐ Bake cookies in a 350 oven just until firm on the edges but still soft when pressed in the middle, 8 to 10 minutes (see notes); if baking more than one pan at a time, switch pan positions halfway through baking.
- ☐ Let cookies cool on sheets for 5 minutes, then use a wide spatula to transfer to racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.6, Glycemic Load:3.41, Inflammation Score:-1, Nutrition Score:2.8965217236267%

Nutrients (% of daily need)

Calories: 127.44kcal (6.37%), Fat: 8.81g (13.55%), Saturated Fat: 3.91g (24.46%), Carbohydrates: 11.51g (3.84%), Net Carbohydrates: 10.14g (3.69%), Sugar: 8.91g (9.9%), Cholesterol: 11.52mg (3.84%), Sodium: 21.99mg (0.96%), Alcohol: 0.05g (100%), Alcohol %: 0.24% (100%), Caffeine: 7.77mg (2.59%), Protein: 1.33g (2.66%), Manganese: 0.33mg (16.65%), Copper: 0.16mg (7.84%), Magnesium: 23.43mg (5.86%), Fiber: 1.37g (5.48%), Iron: 0.84mg (4.67%), Vitamin B1: 0.06mg (4.1%), Phosphorus: 40.16mg (4.02%), Selenium: 2.22µg (3.17%), Zinc: 0.35mg (2.33%), Potassium: 80.99mg (2.31%), Vitamin B2: 0.03mg (1.53%), Calcium: 12.67mg (1.27%), Vitamin B3: 0.24mg (1.18%), Vitamin B5: 0.1mg (1.02%), Vitamin B6: 0.02mg (1.01%)