



Chocolate-Macadamia Nut Clusters

 Dairy Free

READY IN



45 min.

SERVINGS



42

CALORIES



137 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 or dried sweetened flaked
- ☐ 1.5 teaspoons vanilla

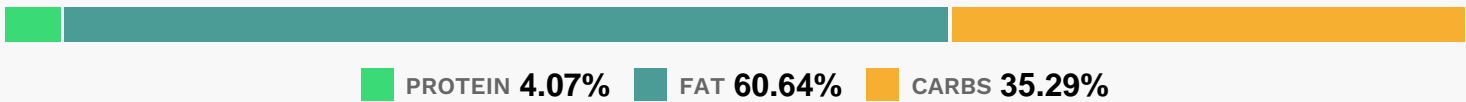
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ spatula

Directions

- ☐ In a heatproof bowl set over (but not touching) barely simmering water in a pan, stir bittersweet chocolate and 1/4 cup butter often until mixture is melted and smooth.
- ☐ In a large bowl, with a 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 on buttered 12- by 15-inch baking sheets.
- ☐ Bake cookies in a 350 regular or convection oven just until firm on the edges but still soft when pressed in the middle, 8 to 10 minutes; if baking two sheets at once in one oven, switch their 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:5.88, Glycemic Load:3.65, Inflammation Score:-1, Nutrition Score:3.1147826265382%

Nutrients (% of daily need)

Calories: 136.57kcal (6.83%), Fat: 9.43g (14.5%), Saturated Fat: 3.72g (23.28%), Carbohydrates: 12.34g (4.11%), Net Carbohydrates: 10.87g (3.95%), Sugar: 9.55g (10.61%), Cholesterol: 9.44mg (3.15%), Sodium: 27.61mg (1.2%), Alcohol: 0.05g (100%), Alcohol %: 0.24% (100%), Caffeine: 8.33mg (2.78%), Protein: 1.42g (2.85%), Manganese: 0.36mg (17.84%), Copper: 0.17mg (8.4%), Magnesium: 25.11mg (6.28%), Fiber: 1.47g (5.87%), Iron: 0.9mg (5.01%), Vitamin B1: 0.07mg (4.4%), Phosphorus: 43.01mg (4.3%), Selenium: 2.36µg (3.37%), Potassium: 87.01mg (2.49%), Zinc: 0.37mg (2.49%), Vitamin B2: 0.03mg (1.65%), Calcium: 13.65mg (1.37%), Vitamin A: 65.99IU (1.32%), Vitamin B3: 0.25mg (1.26%), Vitamin B5: 0.11mg (1.09%), Vitamin B6: 0.02mg (1.09%)