



## Cinnamon White Chocolate Cookies

READY IN



120 min.

SERVINGS



24

CALORIES



214 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup shortening
- ☐ 2 teaspoons vanilla extract

- ☐ 10 ounces chocolate white chopped
- ☐ 0.8 cup sugar white

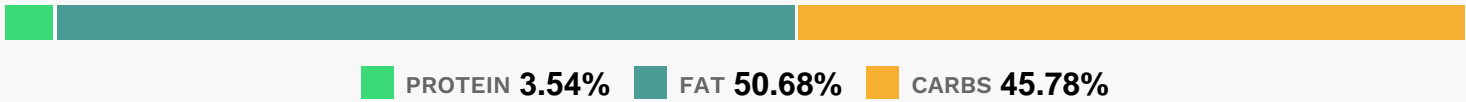
## Equipment

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

## Directions

- ☐ Beat butter and shortening together with an electric mixer until creamy and smooth; gradually add white sugar and brown sugar, beating on medium speed, until incorporated. Beat in egg and vanilla extract.
- ☐ Combine flour, baking soda, and salt in a separate bowl; mix into butter mixture until incorporated. Fold in white chocolate and cinnamon. Refrigerate dough for 1 hour.
- ☐ Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.
- ☐ Drop dough by the heaping tablespoonful onto the prepared baking sheet, leaving 3 inches between cookies.
- ☐ Bake in the preheated oven until cookies are lightly browned on the edges, 12 to 14 minutes. Cool on the pans for 10 minutes before removing to cool on a wire rack until cookies are firm.

## Nutrition Facts



## Properties

Glycemic Index:11.25, Glycemic Load:14.28, Inflammation Score:-1, Nutrition Score:2.5334782597163%

## Nutrients (% of daily need)

Calories: 213.67kcal (10.68%), Fat: 12.18g (18.74%), Saturated Fat: 5.86g (36.64%), Carbohydrates: 24.76g (8.25%), Net Carbohydrates: 24.47g (8.9%), Sugar: 17.73g (19.7%), Cholesterol: 19.47mg (6.49%), Sodium: 139.42mg (6.06%), Alcohol: 0.11g (100%), Alcohol %: 0.34% (100%), Protein: 1.91g (3.83%), Selenium: 4.33µg (6.18%), Vitamin B1: 0.08mg

(5.39%), Vitamin B2: 0.09mg (5.28%), Folate: 18.56µg (4.64%), Manganese: 0.08mg (3.75%), Phosphorus: 35.63mg (3.56%), Vitamin K: 3.72µg (3.55%), Vitamin E: 0.51mg (3.4%), Vitamin B3: 0.64mg (3.18%), Calcium: 31.43mg (3.14%), Iron: 0.53mg (2.93%), Vitamin A: 131.75IU (2.63%), Vitamin B5: 0.18mg (1.8%), Potassium: 54.1mg (1.55%), Vitamin B12: 0.09µg (1.51%), Copper: 0.02mg (1.23%), Zinc: 0.18mg (1.22%), Fiber: 0.29g (1.17%), Magnesium: 4.22mg (1.05%)