

Cowgirl Cookies

READY IN



38 min.

SERVINGS



54

CALORIES



173 kcal

DESSERT

Ingredients

- 2 teaspoons almond extract
- 1.5 teaspoons baking soda
- 2.3 cups brown sugar packed
- 3 eggs
- 3 cups flour all-purpose
- 3.5 ounce macadamia nuts coarsely chopped
- 1.5 cups butter softened
- 3 cups regular rolled oats
- 0.8 teaspoon salt

- 1.5 cups coconut or sweetened flaked
- 1 teaspoon vanilla extract
- 4 ounce chocolate white chopped
- 0.8 cup sugar white

Equipment

- baking sheet
- oven
- mixing bowl

Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease two cookie sheets.
- Cream the margarine together with the white sugar and brown sugar in a mixing bowl until light and fluffy. Beat in the eggs, one at a time until thoroughly blended.
- Mix in the vanilla and almond extracts.
- Stir the flour, baking soda, salt, and rolled oats together in a mixing bowl until well blended. Stir the flour mixture into the sugar mixture.
- Mix in the coconut, white chocolate, and macadamia nuts until evenly blended. Drop by tablespoonfuls 1 inch apart on prepared cookie sheets.
- Bake in preheated oven until centers are set and edges are golden brown, about 15 minutes. Cool 3 minutes on baking sheets before removing to cool on a rack.

Nutrition Facts



PROTEIN 4.63% **FAT 43.11%** **CARBS 52.26%**

Properties

Glycemic Index:4.91, Glycemic Load:7.69, Inflammation Score:-2, Nutrition Score:3.2799999968189%

Nutrients (% of daily need)

Calories: 172.63kcal (8.63%), Fat: 8.41g (12.93%), Saturated Fat: 2.44g (15.27%), Carbohydrates: 22.93g (7.64%), Net Carbohydrates: 21.89g (7.96%), Sugar: 13.96g (15.51%), Cholesterol: 9.53mg (3.18%), Sodium: 137.37mg (5.97%),

Alcohol: 0.08g (100%), Alcohol %: 0.25% (100%), Protein: 2.03g (4.06%), Manganese: 0.32mg (15.84%), Selenium: 5.07µg (7.25%), Vitamin B1: 0.1mg (6.7%), Vitamin A: 239.38IU (4.79%), Phosphorus: 42.15mg (4.22%), Fiber: 1.04g (4.15%), Iron: 0.73mg (4.07%), Folate: 15.87µg (3.97%), Vitamin B2: 0.06mg (3.81%), Magnesium: 12.92mg (3.23%), Copper: 0.06mg (2.81%), Vitamin B3: 0.55mg (2.76%), Calcium: 20.33mg (2.03%), Zinc: 0.3mg (2.02%), Vitamin E: 0.27mg (1.83%), Potassium: 63.63mg (1.82%), Vitamin B5: 0.17mg (1.66%), Vitamin B6: 0.02mg (1.15%)