



Cranberry, Orange and White Chocolate Chunk Cookies

READY IN



70 min.

SERVINGS



18

CALORIES



140 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 cup butter softened
- ☐ 1 cup cranberries fresh whole coarsely chopped (unthawed)
- ☐ 1 eggs
- ☐ 1.5 cups flour all-purpose gold medal®
- ☐ 1 orange zest grated

- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup sugar
- ☐ 2 teaspoons vanilla
- ☐ 0.5 cup chocolate chips white

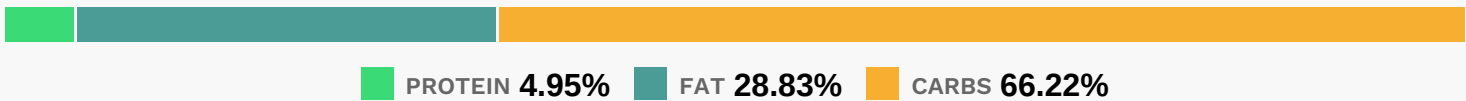
Equipment

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

Directions

- ☐ Heat oven to 350°F. Spray cookie sheets with nonstick cooking spray or line with parchment paper. In a large bowl, beat butter, sugar, brown sugar and orange zest on medium speed of the electric mixer until well blended. (The mixture will have the consistency of wet sand.)
- ☐ Add the egg and vanilla and beat until smooth.
- ☐ In a small bowl, stir together the flour, baking powder, baking soda and salt.
- ☐ Add to the sugar mixture and stir by hand until almost combined; add the cranberries and white chocolate and stir just until blended.
- ☐ Drop spoonfuls of dough about 1 inch apart on a cookie sheets.
- ☐ Bake 12 to 14 minutes, until light golden and set around the edges but still soft in the middle.
- ☐ Let set on cookie sheet 1 to 2 minutes.
- ☐ Transfer to a wire rack to cool.

Nutrition Facts



Properties

Glycemic Index:22.34, Glycemic Load:11.93, Inflammation Score:-1, Nutrition Score:2.4743478466635%

Flavonoids

Cyanidin: 2.58mg, Cyanidin: 2.58mg, Cyanidin: 2.58mg, Cyanidin: 2.58mg Delphinidin: 0.43mg, Delphinidin: 0.43mg, Delphinidin: 0.43mg, Delphinidin: 0.43mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Peonidin: 2.73mg, Peonidin: 2.73mg, Peonidin: 2.73mg, Peonidin: 2.73mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.24mg, Epicatechin: 0.24mg, Epicatechin: 0.24mg, Epicatechin: 0.24mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.37mg, Myricetin: 0.37mg, Myricetin: 0.37mg, Myricetin: 0.37mg Quercetin: 0.82mg, Quercetin: 0.82mg, Quercetin: 0.82mg, Quercetin: 0.82mg

Nutrients (% of daily need)

Calories: 140.12kcal (7.01%), Fat: 4.52g (6.96%), Saturated Fat: 2.68g (16.77%), Carbohydrates: 23.38g (7.79%), Net Carbohydrates: 22.82g (8.3%), Sugar: 14.75g (16.39%), Cholesterol: 16.92mg (5.64%), Sodium: 104.87mg (4.56%), Alcohol: 0.15g (100%), Alcohol %: 0.49% (100%), Protein: 1.75g (3.49%), Selenium: 4.66µg (6.65%), Vitamin B1: 0.09mg (5.84%), Folate: 20.97µg (5.24%), Manganese: 0.1mg (4.87%), Vitamin B2: 0.08mg (4.76%), Iron: 0.62mg (3.42%), Vitamin B3: 0.68mg (3.38%), Phosphorus: 29.1mg (2.91%), Calcium: 26.88mg (2.69%), Fiber: 0.56g (2.25%), Vitamin C: 1.71mg (2.07%), Vitamin A: 99.62IU (1.99%), Vitamin E: 0.23mg (1.52%), Vitamin B5: 0.14mg (1.45%), Copper: 0.03mg (1.36%), Potassium: 44.36mg (1.27%), Magnesium: 4.36mg (1.09%), Zinc: 0.15mg (1.03%)