



Cranberry-White Chocolate Cookies

READY IN



27 min.

SERVINGS



100

CALORIES



51 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 2 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 1.3 cups sugar
- ☐ 6 ounce cranberries dried sweetened
- ☐ 1.5 cups chocolate morsels white

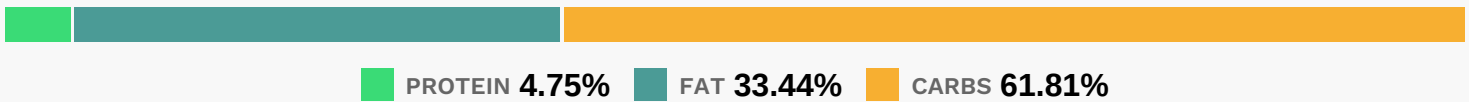
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Combine flour and next 3 ingredients; set aside.
- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Add flour mixture to butter mixture gradually, beating at low speed until blended. Stir in white chocolate morsels and cranberries.
- ☐ Drop cookie dough by heaping tablespoonfuls onto lightly greased baking sheets.
- ☐ Bake at 350 for 10 to 12 minutes or until lightly browned on bottom.
- ☐ Remove to wire racks to cool completely.
- ☐ Note: For testing purposes only, we used Craisins for sweetened dried cranberries.

Nutrition Facts



Properties

Glycemic Index:3.57, Glycemic Load:4.71, Inflammation Score:-1, Nutrition Score:0.7873913122584%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 51.02kcal (2.55%), Fat: 1.94g (2.98%), Saturated Fat: 1.14g (7.16%), Carbohydrates: 8.07g (2.69%), Net Carbohydrates: 7.89g (2.87%), Sugar: 5.5g (6.11%), Cholesterol: 6.73mg (2.24%), Sodium: 22.74mg (0.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.62g (1.24%), Selenium: 1.53µg (2.18%), Vitamin B1: 0.03mg (1.79%),

Vitamin B2: 0.03mg (1.71%), Folate: 6.41µg (1.6%), Manganese: 0.03mg (1.32%), Phosphorus: 11.39mg (1.14%), Vitamin B3: 0.22mg (1.08%), Iron: 0.18mg (1.01%)