



## Double-Chocolate Cranberry Cookies

 Dairy Free

READY IN



80 min.

SERVINGS



24

CALORIES



136 kcal

DESSERT

### Ingredients

- 16.5 oz chocolate chip cookie mix refrigerated
- 0.3 cup pecans chopped
- 0.5 cup chocolate chips white
- 0.5 cup cranberries dried sweetened
- 1 teaspoon vegetable oil

### Equipment

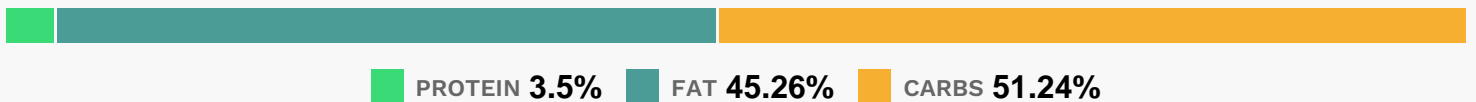
- bowl
- baking sheet

- oven
- wire rack
- ziploc bags
- microwave

## Directions

- Heat oven to 350°F. In large bowl, break up cookie dough. Stir or knead in cranberries and pecans. Onto ungreased cookie sheet, drop dough by well-rounded tablespoonfuls 2 inches apart.
- Bake 9 to 13 minutes or until light golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
- In small microwavable bowl, microwave white chocolate chunks and oil on High 30 to 45 seconds, stirring once; until melted and smooth.
- Place melted chocolate in small resealable food-storage plastic bag; seal bag.
- Cut 1/8-inch hole in bottom corner of bag. Squeeze bag gently to drizzle white chocolate over cookies. Placed on waxed paper;
- Let stand until set. Store tightly covered between sheets of waxed paper.

## Nutrition Facts



## Properties

Glycemic Index:5.36, Glycemic Load:7.71, Inflammation Score:-1, Nutrition Score:1.4147826102765%

## Flavonoids

Cyanidin: 0.14mg, Cyanidin: 0.14mg, Cyanidin: 0.14mg, Cyanidin: 0.14mg Delphinidin: 0.09mg, Delphinidin: 0.09mg, Delphinidin: 0.09mg, Delphinidin: 0.09mg Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

## Nutrients (% of daily need)

Calories: 135.53kcal (6.78%), Fat: 6.93g (10.67%), Saturated Fat: 2.7g (16.87%), Carbohydrates: 17.66g (5.89%), Net Carbohydrates: 16.87g (6.13%), Sugar: 10.41g (11.56%), Cholesterol: 2.35mg (0.78%), Sodium: 73.47mg (3.19%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.21g (2.41%), Vitamin B1: 0.07mg (4.97%), Folate: 13.57µg (3.39%), Fiber: 0.8g (3.18%), Manganese: 0.06mg (2.9%), Vitamin B2: 0.05mg (2.81%), Vitamin B3: 0.44mg (2.22%), Magnesium: 8.36mg (2.09%), Phosphorus: 19.5mg (1.95%), Iron: 0.28mg (1.56%), Potassium: 52.09mg (1.49%), Zinc: 0.18mg (1.19%)