



Giant White Chunk Macadamia Cookies

READY IN



21 min.

SERVINGS



48

CALORIES



123 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup firmly brown sugar packed
- ☐ 6 oz butter — unsalted softened
- ☐ 12 ounce chocolate chips — white
- ☐ 1 eggs
- ☐ 1.7 cups flour all-purpose
- ☐ 0.8 cup macadamia nuts
- ☐ 0.8 teaspoon salt salted (reduce to)

- ☐ 0.3 cup sugar
- ☐ 1 cup coconut or sweetened flaked
- ☐ 1 teaspoon vanilla extract

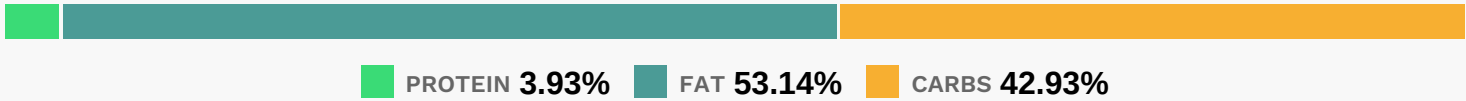
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Preheat oven to 375 degrees F.
- ☐ Combine the flour, baking powder& soda& salt in a small bowl and set aside.In large bowl, using an electric mixer, beat the butter, both sugars and vanilla until creamy and smooth.
- ☐ Add the egg and beat until mixed.By hand or using lowest speed of the mixer, add the flour mixture. Stir in the chips, coconut and nuts.Drop the dough onto ungreased or parchment cookie sheets by rounded tablespoonfuls (don't grease with spray or butter or the cookies may spread).
- ☐ Bake for 8–11 minutes or until edges are slightly browned.
- ☐ Let cookies cool for 2 minutes before removing to cool on rack.

Nutrition Facts



Properties

Glycemic Index:7.65, Glycemic Load:6.32, Inflammation Score:-1, Nutrition Score:1.9043478230419%

Nutrients (% of daily need)

Calories: 123.07kcal (6.15%), Fat: 7.43g (11.43%), Saturated Fat: 3.99g (24.94%), Carbohydrates: 13.51g (4.5%), Net Carbohydrates: 13.02g (4.73%), Sugar: 9.68g (10.75%), Cholesterol: 12.69mg (4.23%), Sodium: 32.82mg (1.43%),

Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 1.24g (2.47%), Manganese: 0.14mg (6.82%), Vitamin B1: 0.06mg (4.29%), Selenium: 2.52µg (3.6%), Vitamin B2: 0.05mg (2.99%), Phosphorus: 27.06mg (2.71%), Calcium: 24.66mg (2.47%), Folate: 9.3µg (2.32%), Iron: 0.37mg (2.06%), Vitamin A: 97.59IU (1.95%), Fiber: 0.49g (1.95%), Vitamin B3: 0.38mg (1.9%), Copper: 0.03mg (1.73%), Magnesium: 5.95mg (1.49%), Potassium: 45.88mg (1.31%), Vitamin E: 0.18mg (1.17%), Vitamin B5: 0.1mg (1.03%)