



Key Lime White Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



32

CALORIES



98 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 cup butter softened
- 1 large eggs
- 1 large egg yolk
- 1.5 cups flour
- 0.3 cup juice of lime fresh
- 1.5 teaspoons lime zest
- 0.5 teaspoon salt
- 1 cup sugar

0.8 cup chocolate chips white

Equipment

baking sheet

oven

Directions

Preheat oven to 350 degrees F. Beat the butter and sugar until creamy. Beat in the egg and egg yolk. By hand, stir in the flour, baking powder, salt, lime juice and lime zest. When well mixed, stir in the chocolate chips.

Roll dough into walnut sized balls and arrange on ungreased baking sheets spacing about 2 1/2 inches apart.

Bake at 350 degrees F for 10-12 minutes

Nutrition Facts



Properties

Glycemic Index:12.16, Glycemic Load:9.38, Inflammation Score:-1, Nutrition Score:1.5221739191076%

Flavonoids

Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 0.21mg, Hesperetin: 0.21mg, Hesperetin: 0.21mg, Hesperetin: 0.21mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 98.07kcal (4.9%), Fat: 4.6g (7.08%), Saturated Fat: 2.75g (17.19%), Carbohydrates: 13.43g (4.48%), Net Carbohydrates: 13.25g (4.82%), Sugar: 8.79g (9.76%), Cholesterol: 20.06mg (6.69%), Sodium: 78.88mg (3.43%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.17g (2.35%), Selenium: 3.03µg (4.33%), Vitamin B1: 0.05mg (3.39%), Folate: 12.83µg (3.21%), Vitamin B2: 0.05mg (3.15%), Phosphorus: 22.79mg (2.28%), Vitamin A: 106.99IU (2.14%), Manganese: 0.04mg (2.09%), Calcium: 19.41mg (1.94%), Vitamin B3: 0.38mg (1.92%), Iron: 0.34mg (1.91%), Vitamin E: 0.16mg (1.07%)