



## Key Lime-White Chocolate Cookies

 Gluten Free

READY IN



50 min.

SERVINGS



42

CALORIES



60 kcal

DESSERT

### Ingredients

- 0.5 cup butter softened
- 0.8 cup brown sugar packed
- 2 tablespoons granulated sugar
- 1.5 teaspoons vanilla
- 1 eggs
- 1 serving drop natural food coloring green
- 6 ounces chocolate white cut into chunks (chocolate)
- 1 tablespoon lime zest grated

2.3 cups frangelico

## Equipment

bowl

baking sheet

oven

wire rack

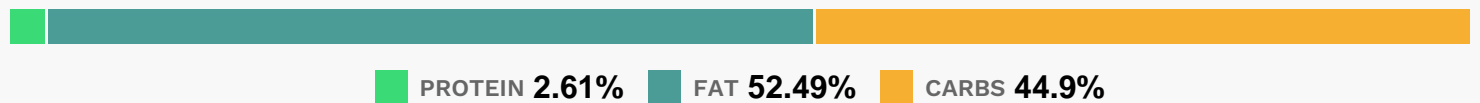
## Directions

Heat oven to 350°F. Beat butter, sugars, vanilla and egg in large bowl with spoon until well mixed. Stir in Bisquick mix. Stir in 6 drops food color, white chocolate chunks and lime peel.

Drop dough by rounded teaspoonfuls onto ungreased cookie sheet.

Bake 8 to 10 minutes or until set but not brown. Cool 1 minute; remove from cookie sheet to wire rack.

## Nutrition Facts



## Properties

Glycemic Index:4.1, Glycemic Load:2.08, Inflammation Score:-1, Nutrition Score:0.501304342209%

## Flavonoids

Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg

## Nutrients (% of daily need)

Calories: 60.34kcal (3.02%), Fat: 3.58g (5.5%), Saturated Fat: 1.27g (7.94%), Carbohydrates: 6.89g (2.3%), Net Carbohydrates: 6.87g (2.5%), Sugar: 6.79g (7.55%), Cholesterol: 4.75mg (1.58%), Sodium: 31.74mg (1.38%), Alcohol: 0.05g (100%), Alcohol %: 0.49% (100%), Protein: 0.4g (0.8%), Vitamin A: 103.61IU (2.07%), Calcium: 12.79mg (1.28%), Vitamin B2: 0.02mg (1.03%)