



Key Lime-White Chocolate Cookies

 Gluten Free

READY IN



50 min.

SERVINGS



42

CALORIES



60 kcal

DESSERT

Ingredients

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

2.3 cups frangelico

2.3 cups frangelico

Equipment

bowl

baking sheet

oven

wire rack

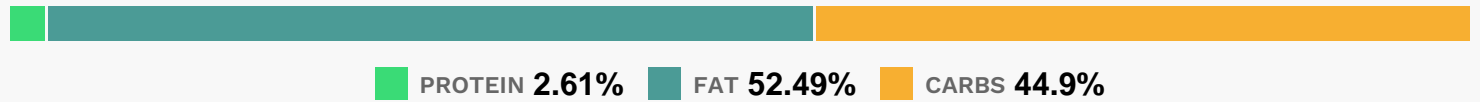
Directions

Heat oven to 350F. 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 %: 0.46% (100%), Protein: 0.4g (0.8%), Vitamin A: 103.61IU (2.07%), Calcium: 12.79mg (1.28%), Vitamin B2: 0.02mg (1.03%)