



Lemon-Coconut Cream Drops

 Popular

READY IN



105 min.

SERVINGS



36

CALORIES



180 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 7 oz coconut flakes flaked ()
- ☐ 8 oz cream cheese softened
- ☐ 1 eggs
- ☐ 1 tablespoon lemon zest grated
- ☐ 1 cup macadamia nuts finely chopped
- ☐ 6 oz vanilla extract white
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)

- ☐ 2 teaspoons vegetable oil
- ☐ 2 drops food coloring yellow

Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ ziploc bags
- ☐ microwave

Directions

- ☐ Heat oven to 350F. Spray 2 cookie sheets with cooking spray.
- ☐ In food processor, place coconut. Cover; process, using quick on-and-off motion, until finely chopped. In large bowl, mix coconut, cookie mix and 1/2 cup of the macadamia nuts. Set aside.
- ☐ In medium bowl, beat cream cheese and butter with electric mixer on medium speed about 30 seconds or until smooth. Beat in egg, lemon peel and food color until well blended. On low speed, beat in coconut mixture until stiff dough forms.
- ☐ On cookie sheets, drop dough by rounded teaspoonfuls 2 inches apart.
- ☐ Bake 8 to 10 minutes or until edges begin to brown. Cool 1 to 2 minutes; remove from cookie sheets to cooling rack. Cool completely, about 30 minutes.
- ☐ Place baking chips and oil in small resealable freezer plastic bag. Microwave on High 45 to 50 seconds until softened. Gently squeeze bag until chips are smooth; cut tiny tip off one corner of bag. Squeeze bag to drizzle over cookies.
- ☐ Sprinkle with remaining 1/2 cup macadamia nuts.
- ☐ Let stand until drizzle hardens, about 10 minutes.

Nutrition Facts



 PROTEIN **4.02%**  FAT **63.34%**  CARBS **32.64%**

Properties

Glycemic Index:1.03, Glycemic Load:0.11, Inflammation Score:-2, Nutrition Score:2.5578260927097%

Nutrients (% of daily need)

Calories: 179.6kcal (8.98%), Fat: 12.2g (18.76%), Saturated Fat: 5.48g (34.24%), Carbohydrates: 14.14g (4.71%), Net Carbohydrates: 12.9g (4.69%), Sugar: 7.81g (8.68%), Cholesterol: 10.91mg (3.64%), Sodium: 93.27mg (4.06%), Alcohol: 1.63g (100%), Alcohol %: 5.3% (100%), Protein: 1.74g (3.48%), Manganese: 0.32mg (15.85%), Fiber: 1.24g (4.95%), Vitamin A: 204.07IU (4.08%), Vitamin B1: 0.06mg (3.93%), Copper: 0.08mg (3.88%), Selenium: 2.07µg (2.96%), Phosphorus: 28.54mg (2.85%), Magnesium: 11.2mg (2.8%), Vitamin B2: 0.04mg (2.48%), Iron: 0.41mg (2.25%), Potassium: 62.22mg (1.78%), Vitamin B6: 0.03mg (1.71%), Vitamin E: 0.23mg (1.53%), Zinc: 0.21mg (1.41%), Vitamin B5: 0.13mg (1.32%), Calcium: 13.08mg (1.31%), Folate: 4.3µg (1.08%), Vitamin B3: 0.21mg (1.04%)