



Macadamia Butter Cookies with Dried Cranberries

 Vegetarian  Dairy Free

READY IN



45 min.

SERVINGS



30

CALORIES



78 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 1 large eggs
- 1.3 cups flour all-purpose
- 0.5 cup granulated sugar
- 1 tablespoon granulated sugar
- 0.1 teaspoon nutmeg
- 0.5 cup brown sugar light packed

- 0.7 cup macadamia nuts
- 0.3 teaspoon salt
- 0.5 cup cranberries dried sweetened chopped
- 1 teaspoon vanilla extract

Equipment

- food processor
- bowl
- frying pan
- baking sheet
- baking paper
- oven
- knife
- whisk
- wire rack
- blender
- measuring cup

Directions

- Preheat oven to 37
- Place nuts in a food processor; process until smooth (about 2 minutes), scraping sides of bowl once.
- Combine macadamia butter, 1/2 cup granulated sugar, and brown sugar in a large bowl; beat with a mixer at medium speed.
- Add vanilla and egg; beat well.
- Lightly spoon flour into dry measuring cups; level with a knife.
- Combine flour, baking soda, salt, and ground nutmeg, stirring with a whisk.
- Add flour mixture to sugar mixture; beat at low speed just until combined (mixture will be very thick). Stir in chopped cranberries. Chill 10 minutes.

- Divide chilled dough into 30 equal portions; roll each portion into a ball.
- Place 1 tablespoon granulated sugar in a small bowl. Lightly press each ball into sugar; place each ball, sugar side up, on a baking sheet covered with parchment paper.
- Gently press the top of each cookie with a fork. Dip the fork in water; gently press the top of each cookie again to form a crisscross pattern.
- Place 15 cookies on each of 2 baking sheets.
- Bake cookies, 1 baking sheet at a time, at 375 for 9 minutes or until golden.
- Remove cookies from pan; cool on a wire rack. Repeat procedure with remaining cookies.

Nutrition Facts



■ **PROTEIN 4.95%**
■ **FAT 28.11%**
■ **CARBS 66.94%**

Properties

Glycemic Index:9.84, Glycemic Load:5.5, Inflammation Score:-1, Nutrition Score:1.6578260687706%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 77.68kcal (3.88%), Fat: 2.5g (3.85%), Saturated Fat: 0.42g (2.65%), Carbohydrates: 13.41g (4.47%), Net Carbohydrates: 12.9g (4.69%), Sugar: 8.92g (9.92%), Cholesterol: 6.2mg (2.07%), Sodium: 41.42mg (1.8%), Alcohol: 0.05g (100%), Alcohol %: 0.3% (100%), Protein: 0.99g (1.98%), Manganese: 0.17mg (8.37%), Vitamin B1: 0.08mg (5.16%), Selenium: 2.46µg (3.52%), Folate: 10.69µg (2.67%), Vitamin B2: 0.04mg (2.33%), Iron: 0.42mg (2.32%), Fiber: 0.51g (2.02%), Vitamin B3: 0.4mg (1.99%), Copper: 0.03mg (1.73%), Phosphorus: 14.86mg (1.49%), Magnesium: 5.66mg (1.41%)