



## Macadamia-Coconut Cookie

READY IN



31 min.

SERVINGS



30

CALORIES



136 kcal

DESSERT

### Ingredients

- 1 stick butter melted
- 1 eggs
- 0.5 cup macadamia nuts chopped (recommended: Mauna Loa)
- 17.5 ounce sugar cookie mix
- 0.8 cup coconut or sweetened flaked
- 0.5 cups chocolate chips white for drizzle

### Equipment

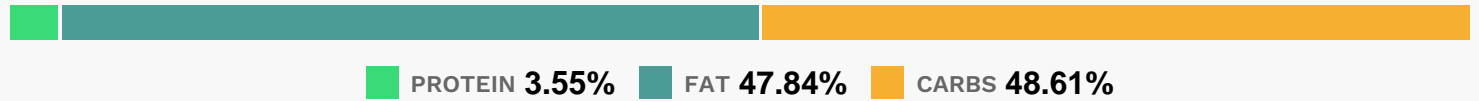
- baking sheet

- oven
- mixing bowl
- microwave

## Directions

- Preheat oven to 375 degrees F.
- In a large mixing bowl, combine all ingredients for cookies except the white chocolate chips. Stir until soft dough forms.
- Drop cookie dough by tablespoonfuls onto ungreased cookie sheet.
- Bake for 15 to 16 minutes or until edges are light golden brown.
- Remove from oven and cool 1 minute.
- Melt white chocolate chips in microwave in 30 second intervals, stirring each time, until smooth.
- Drizzle over cookies.

## Nutrition Facts



## Properties

Glycemic Index:4.33, Glycemic Load:1.25, Inflammation Score:-1, Nutrition Score:1.2099999864788%

## Nutrients (% of daily need)

Calories: 135.97kcal (6.8%), Fat: 7.34g (11.29%), Saturated Fat: 3.39g (21.21%), Carbohydrates: 16.78g (5.59%), Net Carbohydrates: 16.37g (5.95%), Sugar: 10.34g (11.48%), Cholesterol: 14.18mg (4.73%), Sodium: 82.42mg (3.58%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.23g (2.45%), Manganese: 0.11mg (5.66%), Vitamin B1: 0.04mg (2.64%), Vitamin A: 102.95IU (2.06%), Fiber: 0.41g (1.63%), Phosphorus: 15.41mg (1.54%), Vitamin B2: 0.03mg (1.53%), Selenium: 1.05µg (1.49%), Copper: 0.03mg (1.3%), Magnesium: 4.6mg (1.15%), Iron: 0.21mg (1.15%)