



Macadamia-Lime Snowflakes

READY IN



45 min.

SERVINGS



11

CALORIES



448 kcal

SIDE DISH

Ingredients

- 4 oz baker's chocolate white chopped (6 oz.)
- 1.5 cups firmly brown sugar light packed
- 0.8 cup butter softened (1-)
- 1 tsp calumet baking powder
- 2 eggs
- 1.5 cups flour
- 2 Tbsp lime zest grated
- 1 cup planters macadamias toasted coarsely chopped
- 2 Tbsp powdered sugar

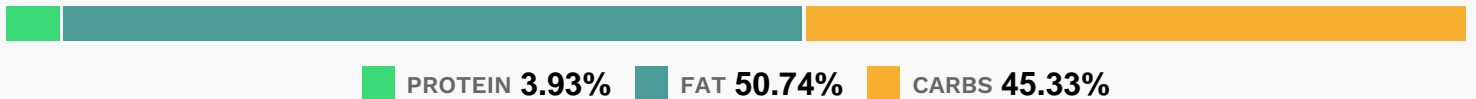
Equipment

- frying pan
- oven
- baking pan
- hand mixer
- toothpicks
- aluminum foil
- cookie cutter

Directions

- Preheat oven to 350F. Line 13x9-inch baking pan with foil extending over edges to form handles. Grease foil.
- Beat butter and sugar with electric mixer until light and fluffy. Blend in eggs, flour and baking powder. Stir in white chocolate, macadamias and lime zest.
- Spread in prepared pan.
- Bake 20 to 25 min. or until toothpick inserted in center comes out clean. Cool in pan. Lift out of pan using foil handles. Using 3-inch snowflake cookie cutter (or other shape), cut into snowflakes.
- Sprinkle with powdered sugar. Save scraps for snacking.

Nutrition Facts



Properties

Glycemic Index:25.36, Glycemic Load:13.87, Inflammation Score:-5, Nutrition Score:7.6847826112872%

Flavonoids

Hesperetin: 0.47mg, Hesperetin: 0.47mg, Hesperetin: 0.47mg, Hesperetin: 0.47mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg

Nutrients (% of daily need)

Calories: 448.02kcal (22.4%), Fat: 25.93g (39.89%), Saturated Fat: 6.33g (39.57%), Carbohydrates: 52.11g (17.37%), Net Carbohydrates: 50.55g (18.38%), Sugar: 37.26g (41.4%), Cholesterol: 31.92mg (10.64%), Sodium: 224.17mg (9.75%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.52g (9.04%), Manganese: 0.64mg (32.1%), Vitamin B1: 0.29mg (19.4%), Selenium: 9.51µg (13.59%), Vitamin A: 600.46IU (12.01%), Vitamin B2: 0.18mg (10.34%), Calcium: 94.53mg (9.45%), Folate: 37.56µg (9.39%), Iron: 1.68mg (9.31%), Phosphorus: 90.21mg (9.02%), Copper: 0.14mg (7.18%), Vitamin B3: 1.43mg (7.15%), Magnesium: 25.14mg (6.28%), Fiber: 1.56g (6.24%), Vitamin E: 0.74mg (4.94%), Potassium: 151.22mg (4.32%), Vitamin B5: 0.41mg (4.07%), Vitamin B6: 0.07mg (3.73%), Zinc: 0.47mg (3.12%), Vitamin B12: 0.14µg (2.41%), Vitamin D: 0.16µg (1.07%)