



Macadamia Nut White Chocolate Chip Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



248 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 10 ounce chocolate broken into chip sized chunks white
- ☐ 2 cup flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 1 cup brown sugar light packed
- ☐ 1 cup macadamia nuts roughly chopped
- ☐ 0.5 teaspoon salt
- ☐ 12 tablespoon butter unsalted cooled melted

☐ 2 teaspoon vanilla extract

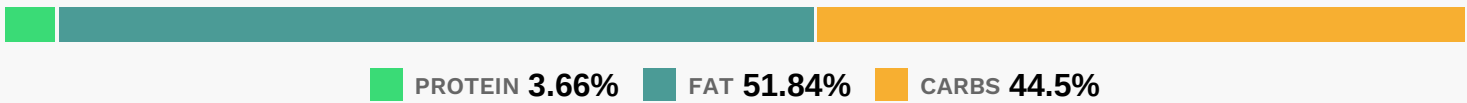
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Adjust an oven rack to lower-middle position and heat the oven to 325 degrees. Line 2 baking sheets with parchment paper.
- ☐ Whisk the flour, baking soda, and salt together in a medium bowl. In a large bowl, beat the melted butter and sugars together with an electric mixer on medium speed until smooth. Beat in the egg, egg yolk, and vanilla until combined. Reduce mixer speed to low and slowly add the flour mixture until combined.
- ☐ Mix in the white chocolate chips and macadamia nuts until incorporated. Working with 2 tablespoons of dough at a time, roll the dough into even balls and lay them on the baking sheets, spaced about 2 inches apart.
- ☐ Bake the cookies until the edges are set and beginning to brown but the centers are still soft and puffy, about 16 minutes.
- ☐ Let the cookies cool on the baking sheet for about 10 minutes, then serve warm or transfer to a wire rack and let cool completely.

Nutrition Facts



Properties

Glycemic Index:6.46, Glycemic Load:8.69, Inflammation Score:-3, Nutrition Score:4.8891303986311%

Nutrients (% of daily need)

Calories: 248.42kcal (12.42%), Fat: 14.55g (22.38%), Saturated Fat: 6.89g (43.05%), Carbohydrates: 28.1g (9.37%), Net Carbohydrates: 26.4g (9.6%), Sugar: 17.72g (19.68%), Cholesterol: 15.76mg (5.25%), Sodium: 76.32mg (3.32%), Alcohol: 0.1g (100%), Alcohol %: 0.3% (100%), Caffeine: 10.16mg (3.39%), Protein: 2.31g (4.62%), Manganese: 0.47mg (23.27%), Copper: 0.21mg (10.53%), Vitamin B1: 0.15mg (10.18%), Iron: 1.51mg (8.36%), Magnesium: 31.35mg (7.84%), Selenium: 4.93µg (7.04%), Fiber: 1.71g (6.83%), Phosphorus: 54.53mg (5.45%), Folate: 19.98µg (4.99%), Vitamin B3: 0.87mg (4.33%), Vitamin B2: 0.07mg (4.1%), Vitamin A: 180.84IU (3.62%), Potassium: 113.13mg (3.23%), Zinc: 0.47mg (3.12%), Calcium: 23.03mg (2.3%), Vitamin E: 0.27mg (1.79%), Vitamin B5: 0.14mg (1.43%), Vitamin B6: 0.03mg (1.4%), Vitamin K: 1.37µg (1.31%)