



# Maple Nut Chocolate Chunk Cookies

 Dairy Free

READY IN



85 min.

SERVINGS



30

CALORIES



153 kcal

DESSERT

## Ingredients

- 1.3 cups flour all-purpose
- 0.5 teaspoon double-acting baking powder
- 0.3 teaspoon salt
- 0.1 teaspoon ground allspice
- 0.5 cup butter melted
- 0.5 cup brown sugar light packed
- 0.3 cup granulated sugar
- 1 eggs

- 1 teaspoon peppermint flavoring
- 0.8 cup nuts mixed salted coarsely chopped
- 0.8 cup bittersweet chocolate
- 2 tablespoons butter softened
- 1.5 teaspoons plus light
- 1 teaspoon peppermint flavoring
- 1.8 cups powdered sugar
- 2 tablespoons frangelico

## Equipment

- bowl
- baking sheet
- oven
- hand mixer

## Directions

- Heat oven to 350°F. In medium bowl, stir together flour, baking powder, salt and allspice until blended; set aside. In large bowl, beat melted butter, brown sugar and granulated sugar with electric mixer on medium speed 2 minutes or until light and creamy.
- Add egg and 1 teaspoon maple flavoring; beat on low speed until blended.
- Add flour mixture; beat until soft dough forms. Stir in nuts and chocolate chunks.
- Onto ungreased cookie sheets, drop dough by rounded measuring tablespoonfuls 1 inch apart.
- Bake 9 to 11 minutes or until edges are light brown. Cool 1 minute; remove from cookie sheets to cooling racks.
- In medium bowl, stir together half-and-half, 2 tablespoons butter, the corn syrup, 1 teaspoon maple flavoring and 1/4 cup powdered sugar until blended and smooth. Slowly stir in 1 1/2 cups powdered sugar until blended. If necessary, stir in remaining 1/4 cup powdered sugar, 1 tablespoon at a time, until smooth and desired spreading consistency. For each cookie, spread about 1 1/2 teaspoons frosting almost to edge; let stand until set. Store in airtight container.

# Nutrition Facts

PROTEIN 4.26% FAT 43.38% CARBS 52.36%

## Properties

Glycemic Index:10.03, Glycemic Load:4.69, Inflammation Score:-2, Nutrition Score:2.5291304088643%

## Nutrients (% of daily need)

Calories: 152.87kcal (7.64%), Fat: 7.52g (11.58%), Saturated Fat: 2.05g (12.84%), Carbohydrates: 20.44g (6.81%), Net Carbohydrates: 19.62g (7.14%), Sugar: 14.63g (16.26%), Cholesterol: 5.72mg (1.91%), Sodium: 75.49mg (3.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.76mg (1.25%), Protein: 1.66g (3.32%), Manganese: 0.17mg (8.33%), Copper: 0.11mg (5.58%), Magnesium: 17.63mg (4.41%), Iron: 0.72mg (3.98%), Selenium: 2.69µg (3.84%), Phosphorus: 38.27mg (3.83%), Vitamin A: 179.41IU (3.59%), Vitamin B1: 0.05mg (3.39%), Fiber: 0.82g (3.27%), Folate: 12.11µg (3.03%), Vitamin B2: 0.05mg (2.66%), Vitamin B3: 0.52mg (2.6%), Zinc: 0.31mg (2.08%), Potassium: 61.05mg (1.74%), Calcium: 15.44mg (1.54%), Vitamin E: 0.19mg (1.27%), Vitamin B5: 0.11mg (1.11%)