



WHATSheATE



Maple Walnut White Chocolate Chip Cookies



Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



230 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 tablespoon peppermint flavoring
- ☐ 1 eggs
- ☐ 1.5 cups peppermint candies white
- ☐ 1 cup walnut pieces chopped

Equipment

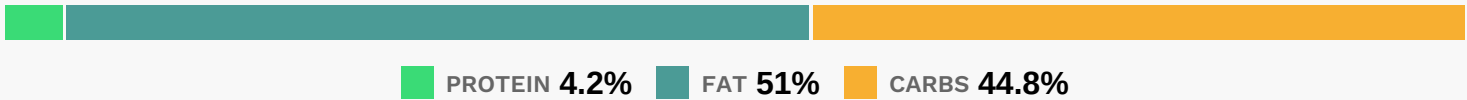
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 350°F. In large bowl, stir cookie mix, butter, maple flavor and egg until soft dough forms. Stir in baking chips and walnuts.
- ☐ Using small cookie scoop or tablespoon, drop dough 2 inches apart on ungreased cookie sheets.
- ☐ Bake 13 to 14 minutes or until edges are golden brown. Cool 2 minutes; remove from cookie sheets to wire rack. Cool completely. Store covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:0.83, Glycemic Load:0.07, Inflammation Score:-1, Nutrition Score:1.7126087151144%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg

Nutrients (% of daily need)

Calories: 230.02kcal (11.5%), Fat: 13.39g (20.6%), Saturated Fat: 5.53g (34.55%), Carbohydrates: 26.46g (8.82%), Net Carbohydrates: 26.13g (9.5%), Sugar: 18.12g (20.14%), Cholesterol: 6.82mg (2.27%), Sodium: 115.52mg (5.02%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.48g (4.97%), Manganese: 0.17mg (8.35%), Copper: 0.08mg (3.94%), Vitamin A: 180.04IU (3.6%), Calcium: 29.4mg (2.94%), Folate: 8.99µg (2.25%), Phosphorus: 21.59mg (2.16%), Vitamin B1: 0.03mg (2.02%), Magnesium: 8.06mg (2.02%), Vitamin B6: 0.03mg (1.49%), Vitamin B2: 0.02mg (1.44%), Iron: 0.25mg (1.38%), Vitamin E: 0.2mg (1.33%), Fiber: 0.33g (1.31%), Zinc: 0.17mg (1.16%), Selenium: 0.8µg (1.15%)