



Maple Walnut White Chocolate Chip Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



187 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 1 eggs
- 1 tablespoon peppermint flavoring
- 1.5 cups vanilla extract white
- 1 pouch sugar cookie mix (1 lb 1.5 oz)
- 1 cup walnut pieces chopped

Equipment

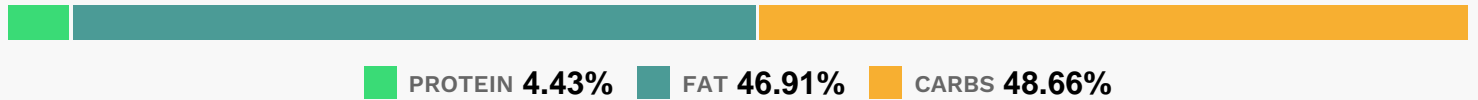
- bowl

- baking sheet
- oven
- wire rack

Directions

- Heat oven to 350F. 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:-2, Nutrition Score:1.8169565168412%

Flavonoids

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

Nutrients (% of daily need)

Calories: 187.15kcal (9.36%), Fat: 8.28g (12.74%), Saturated Fat: 1.15g (7.17%), Carbohydrates: 19.34g (6.45%), Net Carbohydrates: 19.01g (6.91%), Sugar: 11.37g (12.63%), Cholesterol: 6.82mg (2.27%), Sodium: 107.51mg (4.67%), Alcohol: 4.47g (100%), Alcohol %: 12.39% (100%), Protein: 1.76g (3.52%), Manganese: 0.2mg (9.84%), Copper: 0.09mg (4.41%), Vitamin A: 180.04IU (3.6%), Magnesium: 9.62mg (2.41%), Folate: 8.99µg (2.25%), Phosphorus: 22.37mg (2.24%), Vitamin B2: 0.04mg (2.17%), Vitamin B1: 0.03mg (2.11%), Vitamin B6: 0.03mg (1.66%), Iron: 0.26mg (1.47%), Vitamin E: 0.2mg (1.33%), Fiber: 0.33g (1.31%), Potassium: 45.26mg (1.29%), Zinc: 0.19mg (1.26%), Selenium: 0.8µg (1.15%)