



Nantucket Cranberry-White Chocolate Cookies

READY IN



13 min.

SERVINGS



100

CALORIES



117 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 1 cup cranberries dried
- ☐ 3 large eggs
- ☐ 100 servings nonpareils
- ☐ 4 cups self-rising flour
- ☐ 2 cups sugar
- ☐ 2 teaspoons vanilla extract
- ☐ 6 ounces chocolate white melted
- ☐ 1 cup chocolate morsels white

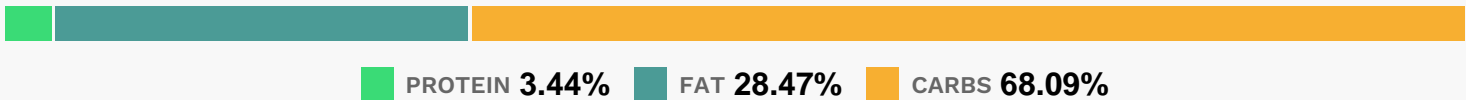
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ wax paper

Directions

- ☐ Beat butter and 2 cups sugar at medium speed with an electric mixer 2 minutes or until creamy.
- ☐ Add eggs, 1 at a time, beating until smooth, stopping to scrape down sides as needed. Stir in vanilla. Gradually add flour to butter mixture, beating well at low speed until blended. Stir dried cranberries and white chocolate morsels into batter.
- ☐ Sprinkle sugar on wax paper. Shape dough into 2 (6 1/2-inch) logs on sugar; roll logs in sugar. Wrap each log in wax paper, and chill 4 hours. (Freeze dough in zip-top plastic freezer bags up to 1 month, if desired. Thaw 10 minutes before slicing.)
- ☐ Cut each log into 28 slices, and place 1 inch apart on lightly greased or parchment paper-lined baking sheets.
- ☐ Bake, in batches, at 350 for 10 to 12 minutes or until edges are golden.
- ☐ Let cool on pans 2 minutes.
- ☐ Transfer cookies to wire racks, and let cool completely.
- ☐ Drizzle melted white chocolate, over cooled cookies; sprinkle with nonpareils.
- ☐ Let stand until chocolate is firm.

Nutrition Facts



Properties

Glycemic Index:3.27, Glycemic Load:6.59, Inflammation Score:-1, Nutrition Score:0.84826087449556%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 117kcal (5.85%), Fat: 3.74g (5.75%), Saturated Fat: 2.39g (14.91%), Carbohydrates: 20.11g (6.7%), Net Carbohydrates: 19.92g (7.24%), Sugar: 16.07g (17.86%), Cholesterol: 11.2mg (3.73%), Sodium: 20.08mg (0.87%), Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Protein: 1.01g (2.03%), Selenium: 2.66µg (3.8%), Manganese: 0.04mg (2.19%), Phosphorus: 14.63mg (1.46%), Vitamin A: 65.98IU (1.32%), Vitamin B2: 0.02mg (1.27%)