



Orange-Macadamia Nut Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



36

CALORIES



127 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup firmly brown sugar packed
- ☐ 0.8 cup butter softened
- ☐ 1 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 3.5 ounce lightly macadamia nuts salted coarsely chopped
- ☐ 0.3 teaspoon orange extract

- ☐ 1 tablespoon orange rind grated
- ☐ 0.5 cup quick-cooking oats
- ☐ 0.5 cup sugar
- ☐ 0.8 teaspoon vanilla extract
- ☐ 1 cup chocolate morsels white

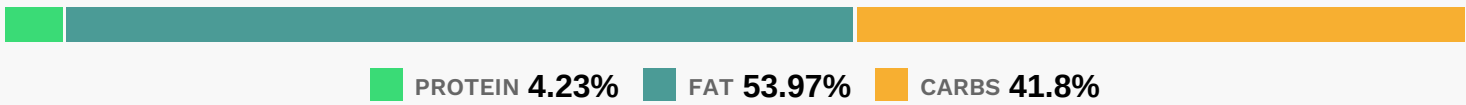
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed of an electric mixer 2 minutes or until creamy. Gradually add sugars, beating well.
- ☐ Add egg, orange rind, and flavorings.
- ☐ Combine flour and next 3 ingredients.
- ☐ Add to butter mixture, beating at low speed just until blended. Stir in nuts and white chocolate morsels. Cover and chill dough 2 hours.
- ☐ Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
- ☐ Bake at 350 for 9 to 10 minutes or just until edges are golden. Cool 1 minute on cookie sheets; remove to wire racks, and cool completely.

Nutrition Facts



Properties

Glycemic Index:10.61, Glycemic Load:7.03, Inflammation Score:-2, Nutrition Score:2.2504348094049%

Nutrients (% of daily need)

Calories: 126.51kcal (6.33%), Fat: 7.76g (11.95%), Saturated Fat: 2.16g (13.47%), Carbohydrates: 13.53g (4.51%), Net Carbohydrates: 13.04g (4.74%), Sugar: 8.86g (9.84%), Cholesterol: 6.22mg (2.07%), Sodium: 76.26mg (3.32%),

Alcohol: 0.03g (100%), Alcohol %: 0.14% (100%), Protein: 1.37g (2.74%), Manganese: 0.2mg (9.85%), Vitamin B1: 0.08mg (5.32%), Selenium: 2.76µg (3.94%), Vitamin A: 178.86IU (3.58%), Vitamin B2: 0.05mg (3.04%), Phosphorus: 29.97mg (3%), Folate: 10.27µg (2.57%), Iron: 0.44mg (2.44%), Calcium: 23.45mg (2.35%), Magnesium: 8.89mg (2.22%), Vitamin B3: 0.4mg (1.98%), Fiber: 0.5g (1.98%), Copper: 0.04mg (1.88%), Vitamin E: 0.24mg (1.57%), Potassium: 41.94mg (1.2%), Vitamin B5: 0.11mg (1.1%), Zinc: 0.16mg (1.07%)