



## Pistachio White Chocolate Chip Cookies

READY IN



30 min.

SERVINGS



72

CALORIES



102 kcal

DESSERT

### Ingredients

- ☐ 1 cup butter unsalted room temperature
- ☐ 1 cup sugar
- ☐ 1 cup brown sugar dark packed
- ☐ 2 eggs
- ☐ 2 tablespoons milk
- ☐ 2 teaspoons vanilla extract
- ☐ 2.5 cups flour
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon double-acting baking powder

- ☐ 1 teaspoon kosher salt (can sub table salt)
- ☐ 1 cup rolled oats
- ☐ 1.5 cups pistachios raw unsalted coarsely chopped
- ☐ 1.5 cups chocolate chips white

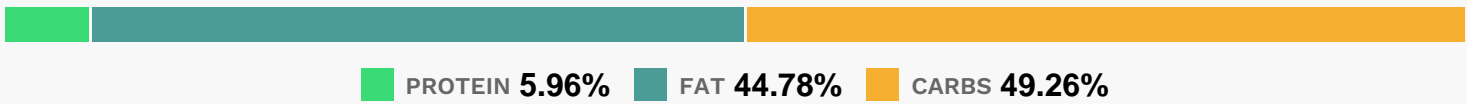
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Preheat the oven to 350°F.
- ☐ Beat the butter and sugars together on high speed for three minutes.
- ☐ Add the eggs, milk, and vanilla and beat for 3 minutes, being sure to scrape down the sides of the bowl to ensure even mixing.
- ☐ Combine dry ingredients, add to wet: In a separate bowl combine the flour, baking soda, baking powder, salt, and rolled oats.
- ☐ Add the dry ingredients to the butter mixture slowly, being sure to scrape down the sides and bottom of the bowl once or twice to ensure even mixing.
- ☐ Fold in the pistachios and white chocolate chips.
- ☐ Drop heaping teaspoonfuls onto parchment lined cookie sheets, add an extra pistachio or two on top of each bit of dough for decoration if desired.
- ☐ Bake at 350°F for 8–10 minutes or until golden brown. Allow to set up on the cookie sheets before moving to a baking rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:5.35, Glycemic Load:6.16, Inflammation Score:-1, Nutrition Score:1.9426087034137%

Nutrients (% of daily need)

Calories: 102.19kcal (5.11%), Fat: 5.19g (7.98%), Saturated Fat: 2.56g (15.98%), Carbohydrates: 12.84g (4.28%), Net Carbohydrates: 12.34g (4.49%), Sugar: 8.21g (9.12%), Cholesterol: 12.16mg (4.05%), Sodium: 60.2mg (2.62%), Alcohol: 0.04g (100%), Alcohol %: 0.21% (100%), Protein: 1.55g (3.11%), Manganese: 0.11mg (5.28%), Vitamin B1: 0.06mg (4.02%), Selenium: 2.69µg (3.84%), Phosphorus: 32.87mg (3.29%), Vitamin B2: 0.05mg (2.8%), Folate: 10.57µg (2.64%), Copper: 0.05mg (2.45%), Iron: 0.41mg (2.3%), Fiber: 0.5g (2.01%), Calcium: 19.26mg (1.93%), Vitamin A: 93.82IU (1.88%), Vitamin B6: 0.04mg (1.88%), Vitamin B3: 0.34mg (1.69%), Magnesium: 6.32mg (1.58%), Potassium: 52.7mg (1.51%), Vitamin E: 0.19mg (1.23%), Zinc: 0.18mg (1.21%)