



Spicy Pandan Cashew White Chocolate Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



129 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 cup brown sugar packed
- ☐ 0.8 teaspoon cream of tartar
- ☐ 2 tablespoons miso
- ☐ 2 large eggs at room temperature
- ☐ 2.5 cups flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 4 ounces lime coarsely chopped (Trader Joe's brand is perfect)

- ☐ 4 ounces chocolate chips white roughly chopped
- ☐ 0.5 teaspoon salt
- ☐ 16 tablespoons butter unsalted soft at room temperature (2 sticks)
- ☐ 2 teaspoons vanilla extract

Equipment


- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl

Directions

- ☐ Preheat oven to 375°F.
- ☐ In mixing bowl, beat eggs with sugar until foam is pale yellow and the texture of the eggs is thicker, about 5 minutes.
- ☐ Add vanilla extract.
- ☐ In another bowl, combine flour, salt, baking powder and cream of tartar.
- ☐ Cream butter with brown sugar.
- ☐ Add egg mixture and dry ingredients and mix.
- ☐ Add pandan paste. This is where dough will turn crazy green. (This is also where a purist would use liquid extracted from soaked pandan leaves for color and flavor, but nothing about these cookies is really traditional so it's OK. Then again, I actually prefer garish green pistachio gelato to the pale naturally hued version. It's up to you.)
- ☐ Mix well, and incorporate cashews and white chocolate bits.
- ☐ Drop big spoonfuls onto baking sheet lined with parchment paper or silicone mat.
- ☐ Bake for about 5 minutes at 375°F, then lower heat to 350°F for another 6 minutes.
- ☐ Remove from oven and transfer the cookies to cooling racks.

Nutrition Facts



 **PROTEIN 4.99%**  **FAT 44.43%**  **CARBS 50.58%**

Properties

Glycemic Index:11.11, Glycemic Load:7.31, Inflammation Score:-2, Nutrition Score:2.2765217578929%

Flavonoids

Hesperetin: 1.35mg, Hesperetin: 1.35mg, Hesperetin: 1.35mg, Hesperetin: 1.35mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 129.46kcal (6.47%), Fat: 6.47g (9.96%), Saturated Fat: 3.92g (24.49%), Carbohydrates: 16.59g (5.53%), Net Carbohydrates: 16.21g (5.89%), Sugar: 9.35g (10.39%), Cholesterol: 24.37mg (8.12%), Sodium: 100.56mg (4.37%), Alcohol: 0.08g (100%), Alcohol %: 0.29% (100%), Protein: 1.63g (3.27%), Selenium: 4.16µg (5.94%), Vitamin B1: 0.07mg (4.9%), Folate: 18.09µg (4.52%), Vitamin B2: 0.07mg (4.11%), Manganese: 0.07mg (3.68%), Vitamin A: 173.83IU (3.48%), Iron: 0.57mg (3.19%), Calcium: 30.39mg (3.04%), Phosphorus: 29.11mg (2.91%), Vitamin B3: 0.56mg (2.82%), Fiber: 0.38g (1.52%), Vitamin E: 0.22mg (1.44%), Potassium: 47.67mg (1.36%), Copper: 0.03mg (1.33%), Vitamin B5: 0.12mg (1.25%), Vitamin C: 0.93mg (1.13%), Zinc: 0.16mg (1.04%), Magnesium: 4.03mg (1.01%)