



Stephanie's Chocolate Chunk Macadami Kiss Cookies

READY IN



24 min.

SERVINGS



16

CALORIES



283 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 100 grams lightly* brown sugar dark packed
- ☐ 100 grams tightly brown sugar light packed
- ☐ 1 large eggs
- ☐ 1 large egg yolk
- ☐ 100 grams granulated sugar
- ☐ 20 milk chocolate kisses with nuts, coarsely chopped
- ☐ 0.8 teaspoon salt plus a pinch

- ☐ 3 ounces semi-sweet chocolate cut into chunks
- ☐ 10.5 ounces unbleached flour all-purpose
- ☐ 6 oz butter unsalted
- ☐ 1.5 teaspoons vanilla extract

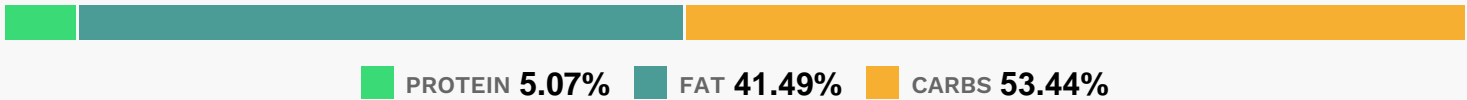
Equipment

- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ aluminum foil
- ☐ spatula

Directions

- ☐ In a small saucepan, melt the butter. Set aside to cool. While the butter is cooling, mix together the flour, baking soda and salt. In a large mixing bowl, mix together cooled butter and both sugars. Stir in the egg and egg yolk until blended. Stir in the vanilla, then add the flour mixture and stir until blended. Stir in the chocolate. Divide batter into 14 to 16 (depending on how big you want the cookies) equal sections and shape into balls. Chill balls overnight or for several hours. When ready to bake, arrange balls of dough 3 inches apart on a foil lined baking sheets.
- ☐ Bake in a preheated 325 degree oven for 13 to 15 minutes or until cookies appear set. As soon as you pull them out of the oven, tap the edges inward with a spatula so make the cookies round (they do spread a bit).

Nutrition Facts



Properties

Glycemic Index:8.57, Glycemic Load:13.1, Inflammation Score:-2, Nutrition Score:3.4365217271058%

Nutrients (% of daily need)

Calories: 282.84kcal (14.14%), Fat: 13.25g (20.39%), Saturated Fat: 7.86g (49.14%), Carbohydrates: 38.4g (12.8%), Net Carbohydrates: 37.38g (13.59%), Sugar: 23.68g (26.31%), Cholesterol: 47.71mg (15.9%), Sodium: 227.12mg (9.87%), Alcohol: 0.13g (100%), Alcohol %: 0.25% (100%), Caffeine: 4.57mg (1.52%), Protein: 3.65g (7.29%), Selenium: 9.68µg (13.83%), Manganese: 0.23mg (11.45%), Vitamin A: 300.9IU (6.02%), Copper: 0.11mg (5.58%), Phosphorus: 45.27mg (4.53%), Iron: 0.74mg (4.09%), Fiber: 1.02g (4.06%), Magnesium: 15.82mg (3.95%), Calcium: 33.66mg (3.37%), Vitamin E: 0.41mg (2.75%), Zinc: 0.38mg (2.52%), Folate: 9.6µg (2.4%), Vitamin B2: 0.04mg (2.28%), Potassium: 74.09mg (2.12%), Vitamin B5: 0.21mg (2.05%), Vitamin D: 0.28µg (1.86%), Vitamin B1: 0.02mg (1.35%), Vitamin B12: 0.08µg (1.27%), Vitamin B3: 0.25mg (1.26%), Vitamin B6: 0.02mg (1.16%), Vitamin K: 1.2µg (1.14%)