



White Chocolate and Cranberry Cookies

 Popular

READY IN



50 min.

SERVINGS



24

CALORIES



146 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 tablespoon brandy
- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 1 cup cranberries dried
- ☐ 1 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.8 cup chocolate chips white

☐ 0.5 cup sugar white

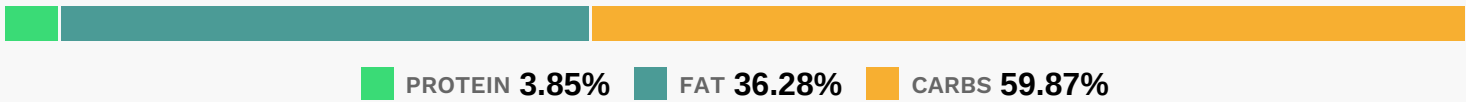
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.
- ☐ In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the egg and brandy.
- ☐ Combine the flour and baking soda; stir into the sugar mixture.
- ☐ Mix in the white chocolate chips and cranberries. Drop by heaping spoonfuls onto prepared cookie sheets.
- ☐ Bake for 8 to 10 minutes in the preheated oven. For best results, take them out while they are still doughy. Allow cookies to cool for 1 minute on the cookie sheets before transferring to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:11.67, Glycemic Load:9.55, Inflammation Score:-1, Nutrition Score:1.9652173974268%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg Quercetin: 0.23mg, Quercetin: 0.23mg, Quercetin: 0.23mg, Quercetin: 0.23mg

Nutrients (% of daily need)

Calories: 145.74kcal (7.29%), Fat: 5.96g (9.17%), Saturated Fat: 3.6g (22.47%), Carbohydrates: 22.14g (7.38%), Net Carbohydrates: 21.65g (7.87%), Sugar: 15.62g (17.36%), Cholesterol: 18.17mg (6.06%), Sodium: 62.61mg (2.72%), Alcohol: 0.21g (100%), Alcohol %: 0.77% (100%), Protein: 1.42g (2.85%), Selenium: 3.62µg (5.17%), Vitamin B1: 0.07mg (4.44%), Folate: 15.74µg (3.94%), Vitamin B2: 0.07mg (3.92%), Manganese: 0.07mg (3.54%), Vitamin B3:

0.54mg (2.7%), Vitamin A: 129.77IU (2.6%), Iron: 0.46mg (2.58%), Phosphorus: 23.71mg (2.37%), Vitamin E: 0.29mg (1.96%), Fiber: 0.49g (1.96%), Calcium: 18.83mg (1.88%), Vitamin K: 1.26µg (1.2%), Vitamin B5: 0.12mg (1.19%), Copper: 0.02mg (1.09%), Potassium: 36.78mg (1.05%)