



White Chocolate and Macadamia Nut Cookies

READY IN



49 min.

SERVINGS



49

CALORIES



165 kcal

DESSERT

Ingredients

- 12 oz chocolate baking pieces white
- 0.5 tsp baking soda
- 1 cup brown sugar packed
- 0.5 cup butter softened
- 2 eggs
- 2.8 cups flour
- 2 cups planters macadamias chopped
- 0.5 tsp salt
- 0.5 cup shortening

- 0.5 cup sugar
- 1 tsp vanilla

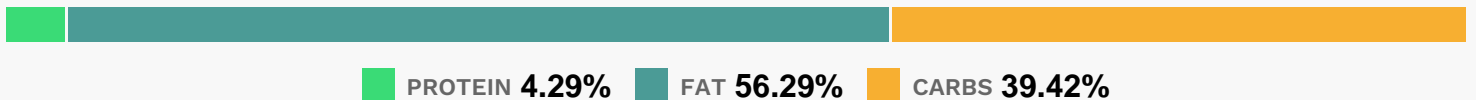
Equipment

- bowl
- baking sheet
- oven
- blender
- hand mixer

Directions

- Preheat oven to 375 degrees. In a large bowl beat butter and shortening with an electric mixer on medium to high speed for 30 seconds.
- Add brown sugar, granulated sugar, baking soda, and salt. Beat until combined, scraping side of bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour, the white chocolate pieces, and PLANTERS macadamias.
- Drop dough by rounded teaspoons 2 inches apart onto ungreased cookie sheets.
- Bake for 8 to 9 minutes or just until edges are light brown. Cool on cookies sheets for 2 minutes.
- Transfer to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:5.61, Glycemic Load:8.19, Inflammation Score:-1, Nutrition Score:2.9739130207378%

Nutrients (% of daily need)

Calories: 165.06kcal (8.25%), Fat: 10.59g (16.29%), Saturated Fat: 3.79g (23.67%), Carbohydrates: 16.68g (5.56%), Net Carbohydrates: 16.01g (5.82%), Sugar: 10.78g (11.97%), Cholesterol: 13.12mg (4.37%), Sodium: 62.05mg (2.7%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Protein: 1.82g (3.63%), Manganese: 0.28mg (13.9%), Vitamin B1:

0.13mg (8.4%), Selenium: 3.53µg (5.04%), Vitamin B2: 0.07mg (4.27%), Folate: 14.88µg (3.72%), Phosphorus: 34.37mg (3.44%), Iron: 0.61mg (3.39%), Vitamin B3: 0.61mg (3.04%), Copper: 0.06mg (2.96%), Fiber: 0.67g (2.69%), Magnesium: 10.16mg (2.54%), Calcium: 24.87mg (2.49%), Vitamin E: 0.3mg (2.01%), Vitamin K: 1.93µg (1.84%), Vitamin B5: 0.16mg (1.65%), Potassium: 56.67mg (1.62%), Vitamin A: 69.67IU (1.39%), Vitamin B6: 0.03mg (1.35%), Zinc: 0.2mg (1.32%)