



White Chocolate Cherry Chunkies

 Vegetarian

READY IN



40 min.

SERVINGS



34

CALORIES



195 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup candied cherries
- ☐ 2 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1 cup brown sugar light packed
- ☐ 1 cup macadamia nuts chopped
- ☐ 2 tablespoons milk

- ☐ 0.5 teaspoon salt
- ☐ 1 stick butter salted softened
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 cups chocolate chunks white

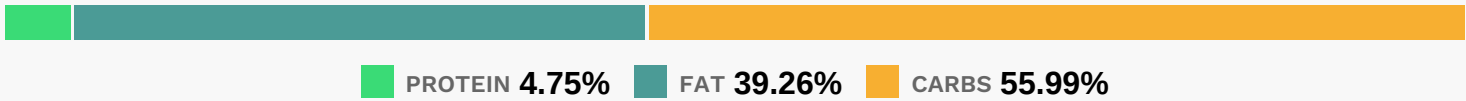
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender

Directions

- ☐ Preheat the oven to 37
- ☐ Grease 1 or more cookie sheets.
- ☐ Using a mixer, cream the butter and both sugars in a medium bowl until light and fluffy.
- ☐ Add the eggs and vanilla and beat until just combined. Set aside.
- ☐ Sift together the flour, baking soda and salt in a separate bowl.
- ☐ Add the milk to the butter mixture and then the dry ingredients.
- ☐ Mix until just combined. (The batter should be stiff.)
- ☐ Combine the nuts, cherries and white chocolate in another bowl.
- ☐ Add the mixture to the batter, stirring until just blended. Drop by heaping tablespoonfuls, 2 inches apart, onto the prepared cookie sheets.
- ☐ Bake 13 to 15 minutes. Cool on a wire rack.
- ☐ Photographs by Miki Duisterhof

Nutrition Facts



Properties

Glycemic Index:9.21, Glycemic Load:13.51, Inflammation Score:-1, Nutrition Score:3.3560869544744%

Nutrients (% of daily need)

Calories: 195.14kcal (9.76%), Fat: 8.67g (13.34%), Saturated Fat: 3.85g (24.06%), Carbohydrates: 27.84g (9.28%), Net Carbohydrates: 27.16g (9.88%), Sugar: 18.27g (20.31%), Cholesterol: 19.86mg (6.62%), Sodium: 101.71mg (4.42%), Alcohol: 0.04g (100%), Alcohol %: 0.11% (100%), Protein: 2.36g (4.72%), Manganese: 0.24mg (12.21%), Vitamin B1: 0.14mg (9.37%), Selenium: 5.3µg (7.58%), Vitamin B2: 0.1mg (5.9%), Folate: 22.72µg (5.68%), Iron: 0.78mg (4.32%), Phosphorus: 41.08mg (4.11%), Vitamin B3: 0.82mg (4.1%), Calcium: 29.8mg (2.98%), Copper: 0.06mg (2.81%), Fiber: 0.68g (2.7%), Magnesium: 9.63mg (2.41%), Vitamin A: 102.75IU (2.05%), Vitamin B5: 0.19mg (1.87%), Potassium: 64.1mg (1.83%), Zinc: 0.23mg (1.56%), Vitamin E: 0.21mg (1.42%), Vitamin B6: 0.03mg (1.42%), Vitamin B12: 0.08µg (1.35%)