



White Chocolate Chunk-Cranberry Cookies

READY IN



60 min.

SERVINGS



66

CALORIES



94 kcal

DESSERT

Ingredients

- ☐ 0.7 cup brown sugar packed
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup butter softened
- ☐ 0.7 cup shortening
- ☐ 1 teaspoon vanilla
- ☐ 1 teaspoon orange zest shredded finely
- ☐ 1 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 1 teaspoon baking soda

- ☐ 0.3 teaspoon salt
- ☐ 0.7 cup cranberries dried
- ☐ 6 ounces chocolate white cut into 1/4- to 1/2-inch chunks (chocolate)
- ☐ 6 ounces chocolate white chopped (chocolate)
- ☐ 2 teaspoons shortening

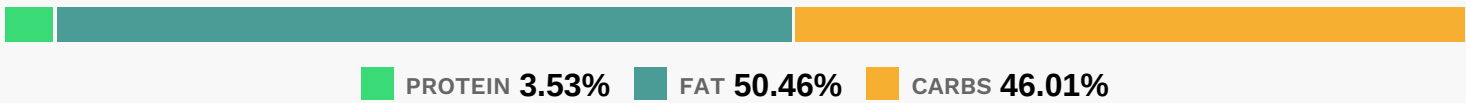
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ microwave
- ☐ measuring cup

Directions

- ☐ Heat oven to 350°. Beat sugars, butter, shortening, vanilla, orange peel and egg in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, baking soda and salt. Stir in cranberries and white baking bar chunks.
- ☐ Drop by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet.
- ☐ Bake 10 to 12 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- ☐ Drizzle with White Chocolate Glaze.
- ☐ Place ingredients in 2-cup microwavable measuring cup or deep bowl. Microwave uncovered on High 45 seconds; stir.

Nutrition Facts



Properties

Glycemic Index:4.32, Glycemic Load:5.54, Inflammation Score:-1, Nutrition Score:1.1830434747364%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 94.49kcal (4.72%), Fat: 5.38g (8.28%), Saturated Fat: 1.87g (11.69%), Carbohydrates: 11.04g (3.68%), Net Carbohydrates: 10.85g (3.94%), Sugar: 7.62g (8.47%), Cholesterol: 3.56mg (1.19%), Sodium: 48.07mg (2.09%), Alcohol: 0.02g (100%), Alcohol %: 0.14% (100%), Protein: 0.85g (1.69%), Selenium: 1.92µg (2.75%), Vitamin B1: 0.04mg (2.52%), Vitamin B2: 0.04mg (2.35%), Folate: 8.52µg (2.13%), Vitamin E: 0.27mg (1.83%), Manganese: 0.03mg (1.73%), Vitamin K: 1.76µg (1.67%), Phosphorus: 15.59mg (1.56%), Vitamin B3: 0.3mg (1.5%), Calcium: 13.84mg (1.38%), Iron: 0.25mg (1.36%), Vitamin A: 66.79IU (1.34%)