White Chocolate Chunk-Macadamia Cookies

READY IN	SERVINGS	CALORIES
50 min.	2	2835 kcal

DESSERT

Ingredients

- [ ] 6 ounces chocolate white cut into 1/4- to 1/2-inch chunks (chocolate)
- [ ] 1 teaspoon baking soda
- [ ] 1 cup brown sugar packed
- [ ] 0.5 cup butter softened
- [ ] 1 eggs
- [ ] 2.3 cups flour all-purpose
- [ ] 0.5 cup granulated sugar
- [ ] 3.5 ounces macadamia nuts coarsely chopped
- [ ] 0.3 teaspoon salt

- [ ] 0.5 cup shortening
- [ ] 1 teaspoon vanilla

Equipment

- [ ] bowl
- [ ] baking sheet
- [ ] oven
- [ ] wire rack
- [ ] hand mixer

Directions

- [ ] Heat oven to 350F. Beat sugars, butter, shortening, vanilla 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 (dough will be stiff). Stir in white baking bar chunks and nuts.
- [ ] Drop dough by rounded tablespoonfuls 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.

Nutrition Facts

PROTEIN 3.72% **FAT 51.54%** **CARBS 44.74%**
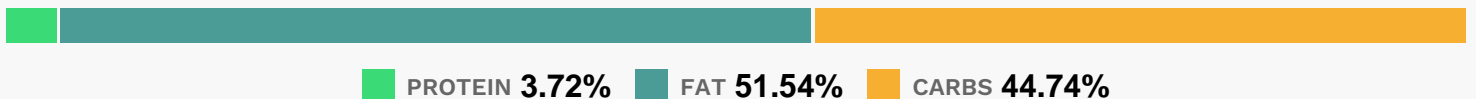
Properties

Glycemic Index:112.55, Glycemic Load:147.92, Inflammation Score:-9, Nutrition Score:40.294347633486%

Nutrients (% of daily need)

Calories: 2835.3kcal (141.77%), Fat: 165.46g (254.55%), Saturated Fat: 45.68g (285.5%), Carbohydrates: 323.15g (107.72%), Net Carbohydrates: 314.91g (114.51%), Sugar: 209.76g (233.07%), Cholesterol: 99.7mg (33.23%), Sodium: 1519.64mg (66.07%), Alcohol: 0.69g (100%), Alcohol %: 0.15% (100%), Protein: 26.86g (53.72%), Manganese: 3.1mg (154.96%), Vitamin B1: 1.78mg (118.35%), Selenium: 61.66µg (88.09%), Folate: 280.76µg (70.19%), Vitamin B2: 1.15mg (67.52%), Iron: 9.79mg (54.4%), Vitamin B3: 10.32mg (51.61%), Phosphorus: 455.96mg (45.6%), Vitamin A: 2174.26IU (43.49%), Vitamin E: 6.3mg (42%), Calcium: 354.57mg (35.46%), Copper: 0.7mg (35.06%), Vitamin K: 35.49µg (33.8%), Fiber: 8.23g (32.93%), Magnesium: 120.13mg (30.03%), Vitamin B5: 2.39mg (23.88%), Potassium: 780.79mg (22.31%), Zinc: 2.58mg (17.22%), Vitamin B6: 0.33mg (16.73%), Vitamin B12: 0.73µg (12.15%), Vitamin D:

0.44μg (2.93%), Vitamin C: 1.13mg (1.37%)