



## White Chocolate, Cranberry, and Macadamia Nut Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



203 kcal

DESSERT

### Ingredients

- 3 cups flour
- 1 teaspoon baking soda
- 6 ounces cranberries dried
- 2 large eggs
- 1 cup brown sugar packed ()
- 4.5 ounces macadamia nuts salted coarsely chopped
- 0.8 teaspoon salt
- 0.8 cup sugar

- 1 cup butter unsalted room temperature (2 sticks)
- 1 tablespoon vanilla extract
- 8.5 ounces chocolate chips white

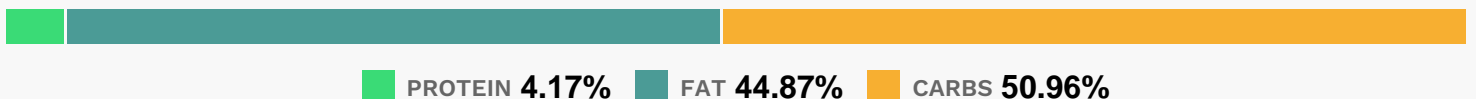
## Equipment

- bowl
- baking sheet
- baking paper
- oven
- hand mixer
- spatula

## Directions

- Preheat oven to 350°F. Line 2 large rimmed baking sheets with parchment paper. Sift first 3 ingredients into medium bowl. Using electric mixer, beat butter in large bowl until fluffy.
- Add both sugars and beat until blended. Beat in eggs, 1 at a time, then vanilla.
- Add dry ingredients and beat just until blended. Using spatula, stir in cranberries, white chocolate chips, and nuts.
- For large cookies, drop dough by heaping tablespoonfuls onto prepared sheets, spacing 2 1/2 inches apart. For small cookies, drop dough by level tablespoonfuls onto sheets, spacing 1 1/2 inches apart.
- Bake cookies until just golden, about 18 minutes for large cookies and about 15 minutes for small cookies. Cool on sheets. Do ahead Can be made ahead. Store airtight at room temperature up to 2 days or freeze up to 2 weeks.

## Nutrition Facts



## Properties

Glycemic Index:6.25, Glycemic Load:11.44, Inflammation Score:-2, Nutrition Score:3.3647825863698%

## Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Myricetin: 0.11mg, Myricetin: 0.11mg, Myricetin: 0.11mg, Myricetin: 0.11mg Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg

## **Nutrients (% of daily need)**

Calories: 203.48kcal (10.17%), Fat: 10.38g (15.97%), Saturated Fat: 5.07g (31.7%), Carbohydrates: 26.53g (8.84%), Net Carbohydrates: 25.68g (9.34%), Sugar: 17.72g (19.68%), Cholesterol: 25.3mg (8.43%), Sodium: 91.92mg (4%), Alcohol: 0.12g (100%), Alcohol %: 0.35% (100%), Protein: 2.17g (4.34%), Manganese: 0.24mg (11.83%), Vitamin B1: 0.13mg (8.69%), Selenium: 5µg (7.15%), Vitamin B2: 0.09mg (5.49%), Folate: 21.48µg (5.37%), Iron: 0.74mg (4.14%), Vitamin B3: 0.79mg (3.96%), Phosphorus: 37.35mg (3.74%), Vitamin A: 174.58IU (3.49%), Fiber: 0.85g (3.4%), Copper: 0.06mg (2.76%), Calcium: 26.57mg (2.66%), Vitamin E: 0.36mg (2.43%), Magnesium: 8.94mg (2.24%), Vitamin B5: 0.18mg (1.81%), Potassium: 59.75mg (1.71%), Zinc: 0.22mg (1.45%), Vitamin K: 1.45µg (1.38%), Vitamin B6: 0.03mg (1.37%), Vitamin B12: 0.07µg (1.22%)