



White Chocolate Cranberry Cookies

 Dairy Free

READY IN



85 min.

SERVINGS



36

CALORIES



123 kcal

DESSERT

Ingredients

- 0.8 cup butter softened
- 0.8 cup brown sugar light packed
- 0.5 cup granulated sugar
- 2 teaspoons vanilla
- 1 teaspoon almond extract
- 1 eggs
- 1.8 cups flour all-purpose
- 0.5 teaspoon baking soda

- 0.3 teaspoon salt
- 6 oz peppermint candies white
- 1 cup cranberries dried sweetened

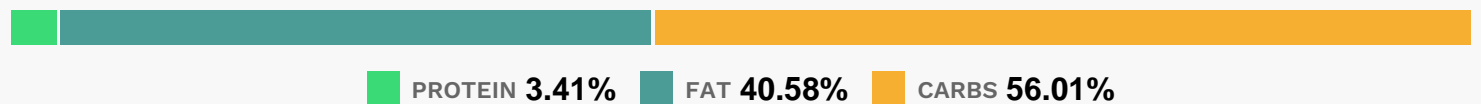
Equipment

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

Directions

- Heat oven to 350°F. In large bowl, beat butter, brown sugar, granulated sugar, vanilla, almond extract and egg with electric mixer on medium speed until well mixed. Stir in flour, baking soda and salt. Stir in baking chips and cranberries.
- On ungreased cookie sheet, drop dough by rounded tablespoonfuls about 2 inches apart.
- Bake 12 to 15 minutes or until light brown. Cool 2 to 3 minutes; remove from cookie sheet to cooling rack.

Nutrition Facts



Properties

Glycemic Index:4.03, Glycemic Load:5.29, Inflammation Score:-2, Nutrition Score:1.3760869420417%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Myricetin: 0.08mg, Myricetin: 0.08mg, Myricetin: 0.08mg, Myricetin: 0.08mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 122.97kcal (6.15%), Fat: 5.66g (8.71%), Saturated Fat: 2.24g (14%), Carbohydrates: 17.58g (5.86%), Net Carbohydrates: 17.24g (6.27%), Sugar: 12.41g (13.79%), Cholesterol: 4.55mg (1.52%), Sodium: 82.24mg (3.58%), Alcohol: 0.11g (100%), Alcohol %: 0.52% (100%), Protein: 1.07g (2.14%), Selenium: 2.53µg (3.61%), Vitamin A: 175.76IU

(3.52%), Vitamin B1: 0.05mg (3.28%), Folate: 11.79µg (2.95%), Manganese: 0.05mg (2.73%), Vitamin B2: 0.04mg (2.3%), Iron: 0.35mg (1.95%), Vitamin B3: 0.39mg (1.93%), Vitamin E: 0.23mg (1.56%), Calcium: 14.28mg (1.43%), Fiber: 0.34g (1.37%), Phosphorus: 10.54mg (1.05%)