



White Chocolate Cranberry Cookies



Dairy Free



Popular

READY IN



85 min.

SERVINGS



36

CALORIES



111 kcal

DESSERT

Ingredients

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

- ☐ 0.3 teaspoon salt
- ☐ 1 cup cranberries dried sweetened
- ☐ 2 teaspoons vanilla

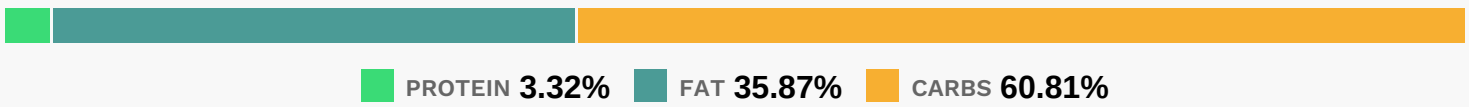
Equipment

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

Directions

- ☐ Heat oven to 350F. 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:1.417826074135%

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: 110.92kcal (5.55%), Fat: 4.03g (6.2%), Saturated Fat: 0.84g (5.26%), Carbohydrates: 15.38g (5.13%), Net Carbohydrates: 15.04g (5.47%), Sugar: 10.32g (11.47%), Cholesterol: 4.55mg (1.52%), Sodium: 79.74mg (3.47%), Alcohol: 1.74g (100%), Alcohol %: 7.9% (100%), Protein: 0.84g (1.68%), Selenium: 2.53µg (3.61%), Vitamin A: 175.76IU

(3.52%), Vitamin B1: 0.05mg (3.31%), Manganese: 0.07mg (3.27%), Folate: 11.79µg (2.95%), Vitamin B2: 0.04mg (2.57%), Vitamin B3: 0.41mg (2.03%), Iron: 0.36mg (1.98%), Vitamin E: 0.23mg (1.56%), Fiber: 0.34g (1.37%), Phosphorus: 10.83mg (1.08%)