



White Chocolate-Cranberry Cookies

READY IN



45 min.

SERVINGS



30

CALORIES



118 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 1 eggs beaten
- ☐ 1.8 cup flour all-purpose
- ☐ 0.8 cup sugar
- ☐ 1 cup cranberries dried sweetened
- ☐ 1 teaspoon vanilla extract

☐ 0.5 cup chocolate chips white

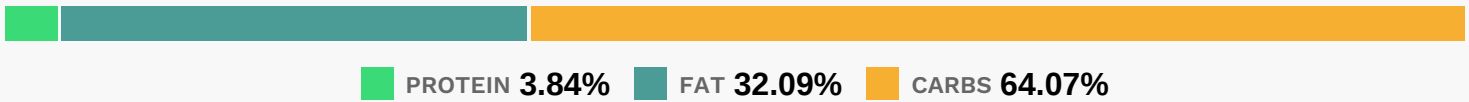
Equipment

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

Directions

- ☐ Beat butter in a large bowl at medium speed with an electric mixer until creamy; gradually add sugars, beating until combined.
- ☐ Add egg and vanilla; beat until smooth.
- ☐ Combine flour, baking powder and baking soda; gradually add to sugar mixture, beating well. Stir in cranberries and chocolate chips.
- ☐ Shape dough into 1 1/2-inch balls; place 2 inches apart on ungreased baking sheets.
- ☐ Bake at 375 for 14 minutes or until golden.
- ☐ Remove to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:11.9, Glycemic Load:8.79, Inflammation Score:-1, Nutrition Score:1.6869565267116%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Myricetin: 0.1mg, Myricetin: 0.1mg, Myricetin: 0.1mg, Myricetin: 0.1mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 118.02kcal (5.9%), Fat: 4.3g (6.62%), Saturated Fat: 2.59g (16.17%), Carbohydrates: 19.33g (6.44%), Net Carbohydrates: 18.91g (6.88%), Sugar: 13.29g (14.77%), Cholesterol: 14.22mg (4.74%), Sodium: 62.92mg (2.74%), Alcohol: 0.05g (100%), Alcohol %: 0.2% (100%), Protein: 1.16g (2.32%), Selenium: 3.19µg (4.56%), Vitamin B1: 0.06mg (4.03%), Folate: 14.39µg (3.6%), Vitamin B2: 0.05mg (3.22%), Manganese: 0.06mg (3.2%), Vitamin B3: 0.48mg

(2.41%), Iron: 0.43mg (2.4%), Vitamin A: 103.37IU (2.07%), Phosphorus: 20.37mg (2.04%), Calcium: 20.1mg (2.01%),
Fiber: 0.42g (1.67%), Vitamin E: 0.22mg (1.47%)