



## White Chocolate-Macadamia Cookies

READY IN



55 min.

SERVINGS



48

CALORIES



147 kcal

DESSERT

### Ingredients

- 2 cups flour all-purpose
- 1 teaspoon baking soda
- 0.5 teaspoon salt
- 0.8 cup butter softened
- 1 cup granulated sugar
- 1 cup brown sugar packed
- 0.5 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- 1 eggs
- 1 cup rolled oats

- 1 cup macadamia nuts toasted chopped
- 12 oz peppermint candies white (2 cups)

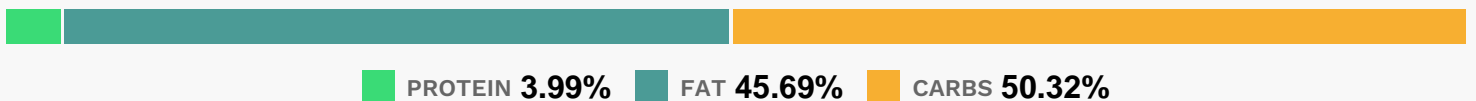
## Equipment

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

## Directions

- Heat oven to 375°F. Line cookie sheets with cooking parchment paper.
- In medium bowl, mix flour, baking soda and salt; set aside. In large bowl, beat butter, granulated sugar and brown sugar with electric mixer on medium speed until creamy.
- Add pumpkin and egg; beat until well blended. Gradually beat in flour mixture. Stir in oats, nuts and 1 cup of the white chips. Onto cookie sheets, drop dough by rounded tablespoonfuls about 2 inches apart.
- Bake 12 minutes or until lightly browned.
- Remove from cookie sheets to cooling racks; cool completely.
- In small microwavable bowl, microwave remaining 1 cup white chips uncovered on High 1 minute, stirring once, until softened and chips can be stirred smooth.
- Drizzle over cookies.
- Place on waxed paper; let stand until set.

## Nutrition Facts



## Properties

Glycemic Index:5.11, Glycemic Load:6.19, Inflammation Score:-3, Nutrition Score:2.3900000132296%

## Nutrients (% of daily need)

Calories: 147.01kcal (7.35%), Fat: 7.71g (11.86%), Saturated Fat: 4.32g (26.98%), Carbohydrates: 19.1g (6.37%), Net Carbohydrates: 18.32g (6.66%), Sugar: 12.79g (14.21%), Cholesterol: 11.04mg (3.68%), Sodium: 83.05mg (3.61%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.51g (3.03%), Manganese: 0.23mg (11.34%), Vitamin A: 326.97IU (6.54%), Vitamin B1: 0.08mg (5.53%), Selenium: 2.78µg (3.97%), Fiber: 0.78g (3.14%), Folate: 11.95µg (2.99%), Iron: 0.5mg (2.77%), Vitamin B2: 0.04mg (2.49%), Phosphorus: 21.91mg (2.19%), Calcium: 20.93mg (2.09%), Vitamin B3: 0.41mg (2.07%), Magnesium: 8.15mg (2.04%), Copper: 0.04mg (2.01%), Vitamin B5: 0.12mg (1.19%), Zinc: 0.16mg (1.06%)