



## White Chocolate Macadamia Nut Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



166 kcal

DESSERT

### Ingredients

- 10 ounces peppermint candies white ()
- 0.7 cup sugar
- 0.7 cup butter softened
- 1 teaspoon vanilla
- 2 eggs
- 2.5 cups flour all-purpose
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

- 1 cup macadamia nuts coarsely chopped
- 1 serving purple gel food coloring
- 16 ounces candy coating disks melted (almond bark)

## Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer
- microwave
- measuring cup

## Directions

- Heat oven to 325°F.
- Place 1 cup of the baking chips in 2-cup microwavable measuring cup. Microwave uncovered on Medium (50%) 3 to 4 minutes or until chips are softened. Stir chips until smooth; cool.
- In large bowl, beat sugar, butter, vanilla and eggs with electric mixer on medium speed until creamy. Beat in melted chips on low speed. Stir in flour, baking soda and cream of tartar. Stir in remaining 2/3 cup baking chips and the nuts.
- Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet.
- Bake 10 to 12 minutes or until very light brown. Cool 2 minutes; remove from cookie sheet to wire rack.
- Stir enough paste icing color into melted coating until desired color. (Liquid food color would stiffen the coating.) Dip half of each cookie into colored coating; place on waxed paper until firm.

## Nutrition Facts



**PROTEIN 3.47%** **FAT 52.15%** **CARBS 44.38%**

## Properties

Glycemic Index:3.23, Glycemic Load:5.55, Inflammation Score:-1, Nutrition Score:1.8878260588516%

## Nutrients (% of daily need)

Calories: 166.16kcal (8.31%), Fat: 9.64g (14.83%), Saturated Fat: 5.38g (33.63%), Carbohydrates: 18.46g (6.15%), Net Carbohydrates: 18.05g (6.56%), Sugar: 13.04g (14.49%), Cholesterol: 6.82mg (2.27%), Sodium: 61.87mg (2.69%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 1.44g (2.89%), Manganese: 0.16mg (8.03%), Vitamin B1: 0.09mg (5.7%), Selenium: 2.89µg (4.12%), Folate: 13.11µg (3.28%), Vitamin B2: 0.05mg (2.76%), Vitamin A: 122.67IU (2.45%), Iron: 0.44mg (2.45%), Vitamin B3: 0.46mg (2.28%), Phosphorus: 16.64mg (1.66%), Fiber: 0.42g (1.66%), Copper: 0.03mg (1.61%), Calcium: 14.22mg (1.42%), Magnesium: 5.39mg (1.35%)