



White Chocolate Macadamia Nut Cookies

 Dairy Free

READY IN



45 min.

SERVINGS

servings and or type unknown

48

CALORIES



268 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 0.7 cup butter softened
- 16 ounces candy coating disks melted (almond bark)
- 1 teaspoon cream of tartar
- 2 eggs
- 2.5 cups flour all-purpose
- 48 servings chocolate icing
- 1 cup macadamia nuts coarsely chopped

- 10 ounces vanilla extract white ()
- 0.7 cup sugar
- 1 teaspoon vanilla

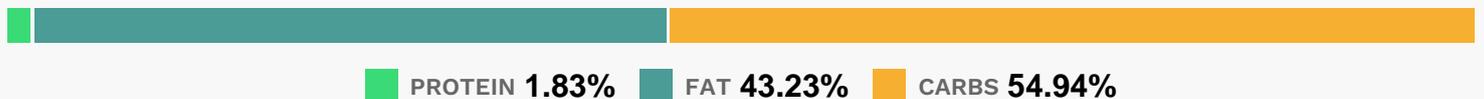
Equipment

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

Directions

- Heat oven to 325F.
- 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



Properties

Glycemic Index:4.13, Glycemic Load:13.72, Inflammation Score:-1, Nutrition Score:2.5421739209281%

Nutrients (% of daily need)

Calories: 268.14kcal (13.41%), Fat: 12.14g (18.68%), Saturated Fat: 4.46g (27.89%), Carbohydrates: 34.72g (11.57%), Net Carbohydrates: 34.3g (12.47%), Sugar: 28.1g (31.22%), Cholesterol: 6.82mg (2.27%), Sodium: 110.26mg (4.79%), Alcohol: 2.06g (100%), Alcohol %: 4.31% (100%), Protein: 1.16g (2.31%), Manganese: 0.17mg (8.71%), Vitamin B2: 0.14mg (8.06%), Vitamin B1: 0.09mg (5.93%), Selenium: 2.92µg (4.16%), Folate: 15.35µg (3.84%), Vitamin E: 0.56mg (3.76%), Vitamin K: 3.66µg (3.49%), Iron: 0.49mg (2.74%), Vitamin B3: 0.54mg (2.71%), Vitamin A: 122.67IU (2.45%), Phosphorus: 22.04mg (2.2%), Copper: 0.04mg (1.82%), Fiber: 0.42g (1.66%), Magnesium: 6.38mg (1.59%), Potassium: 49.85mg (1.42%)