



# White Chocolate Macadamia Nut Cookies I

 Vegetarian

READY IN



32 min.

SERVINGS



24

CALORIES



178 kcal

DESSERT

## Ingredients

- 0.5 cup brown sugar packed
- 0.7 cup butter
- 1 eggs
- 1.5 cups flour all-purpose
- 0.8 cup macadamia nuts chopped
- 1 teaspoon vanilla extract
- 6 ounces chocolate white chopped
- 0.5 cup sugar white

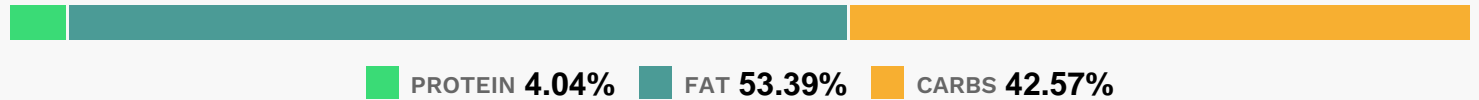
## Equipment

- baking sheet
- oven
- hand mixer

## Directions

- Preheat oven to 325 degrees F (170 degrees C). Lightly grease baking sheets.
- Beat butter, sugars, egg, and vanilla at medium speed of electric mixer until fluffy.
- At low speed, gradually beat in flour, just until blended. By hand, stir in nuts and chocolate.
- Drop by heaping tablespoonfuls, 2 1/2 inches apart, onto lightly greased cookie sheets.
- Bake for 17 minutes or until edges of cookies are lightly browned and tops look dry. Allow to cool on baking sheets five minutes, then remove to racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:11.46, Glycemic Load:10.17, Inflammation Score:-2, Nutrition Score:2.87434783027222%

## Nutrients (% of daily need)

Calories: 178.48kcal (8.92%), Fat: 10.83g (16.66%), Saturated Fat: 5.19g (32.44%), Carbohydrates: 19.42g (6.47%), Net Carbohydrates: 18.84g (6.85%), Sugar: 13.03g (14.48%), Cholesterol: 21.87mg (7.29%), Sodium: 51.23mg (2.23%), Alcohol: 0.06g (100%), Alcohol %: 0.2% (100%), Protein: 1.84g (3.69%), Manganese: 0.23mg (11.54%), Vitamin B1: 0.12mg (7.79%), Selenium: 3.82µg (5.46%), Vitamin B2: 0.08mg (4.52%), Folate: 16.35µg (4.09%), Phosphorus: 34.12mg (3.41%), Vitamin A: 169.6IU (3.39%), Iron: 0.6mg (3.35%), Vitamin B3: 0.63mg (3.14%), Copper: 0.05mg (2.55%), Calcium: 25.24mg (2.52%), Fiber: 0.59g (2.34%), Magnesium: 8.79mg (2.2%), Vitamin E: 0.26mg (1.74%), Potassium: 54.51mg (1.56%), Vitamin B5: 0.15mg (1.5%), Zinc: 0.19mg (1.29%), Vitamin B6: 0.02mg (1.21%), Vitamin B12: 0.07µg (1.11%), Vitamin K: 1.12µg (1.06%)