

# White Chocolate Macaroon Cookies

 Dairy Free

READY IN



65 min.

SERVINGS



36

CALORIES



106 kcal

DESSERT

## Ingredients

- 0.5 cup butter softened
- 1 eggs
- 0.5 cup vanilla extract white
- 0.5 teaspoon coconut extract
- 1 tablespoon shortening
- 1 cup coconut flakes flaked
- 1 pouch sugar cookie mix betty crocker® (1 lb 1.5 oz)

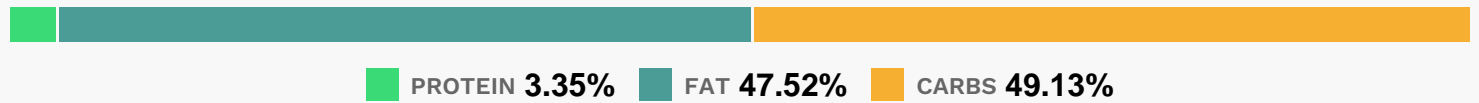
## Equipment

- bowl
- baking sheet
- oven
- wire rack

## Directions

- Heat oven to 375°F. In large bowl, stir all ingredients except 1/2 cup chips and the shortening until dough forms. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheet.
- Bake 9 to 11 minutes or until edges are golden brown. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- In small microwavable bowl, melt 1/2 cup chips and the shortening on High 30 to 60 seconds, stirring every 15 seconds, until melted.
- Drizzle over cookies.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.81869565031451%

## Nutrients (% of daily need)

Calories: 105.79kcal (5.29%), Fat: 5.28g (8.12%), Saturated Fat: 2g (12.53%), Carbohydrates: 12.28g (4.09%), Net Carbohydrates: 11.9g (4.33%), Sugar: 6.95g (7.72%), Cholesterol: 4.55mg (1.52%), Sodium: 71.98mg (3.13%), Alcohol: 1.02g (100%), Alcohol %: 5.41% (100%), Protein: 0.84g (1.68%), Manganese: 0.07mg (3.6%), Vitamin A: 119.37IU (2.39%), Fiber: 0.38g (1.54%), Selenium: 0.81µg (1.16%), Copper: 0.02mg (1.09%)