



White Chocolate Macaroon Cookies

 Dairy Free

READY IN



65 min.

SERVINGS



36

CALORIES



122 kcal

DESSERT

Ingredients

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

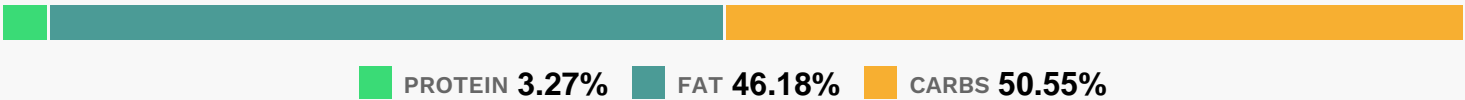
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 375F. 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:0.90739131119588%

Nutrients (% of daily need)

Calories: 122.43kcal (6.12%), Fat: 5.28g (8.13%), Saturated Fat: 2.01g (12.53%), Carbohydrates: 13.01g (4.34%), Net Carbohydrates: 12.63g (4.59%), Sugar: 7.68g (8.53%), Cholesterol: 4.55mg (1.52%), Sodium: 72.5mg (3.15%), Alcohol: 3g (100%), Alcohol %: 12.86% (100%), Protein: 0.84g (1.68%), Manganese: 0.09mg (4.26%), Vitamin A: 119.37IU (2.39%), Fiber: 0.38g (1.54%), Vitamin B2: 0.02mg (1.3%), Copper: 0.03mg (1.3%), Selenium: 0.81µg (1.16%)