



White Chocolate Macaroon Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



36

CALORIES



169 kcal

DESSERT

Ingredients

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

- ☐ 36 servings frangelico green red
- ☐ 36 servings frangelico green red

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ microwave

Directions

- ☐ Heat oven to 375F. In large bowl, stir cookie mix, butter, egg, coconut, 1 cup of the baking chips and the extract until dough forms. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheet.
- ☐ Bake 9 to 11 minutes or until golden brown around edges. Cool 1 minute before removing from cookie sheet; cool completely, about 20 minutes.
- ☐ In small microwavable bowl, microwave remaining 2/3 cup baking chips and the shortening on High 30 to 60 seconds or until mixture can be stirred smooth.
- ☐ Drizzle over cookies; sprinkle with sugars as desired.

Nutrition Facts



Properties

Glycemic Index:1.95, Glycemic Load:8.38, Inflammation Score:-1, Nutrition Score:0.92826087789043%

Nutrients (% of daily need)

Calories: 169.47kcal (8.47%), Fat: 5.1g (7.85%), Saturated Fat: 1.95g (12.19%), Carbohydrates: 25.09g (8.36%), Net Carbohydrates: 24.7g (8.98%), Sugar: 19.77g (21.97%), Cholesterol: 4.55mg (1.52%), Sodium: 72.7mg (3.16%), Alcohol: 3.34g (100%), Alcohol %: 9.98% (100%), Protein: 0.84g (1.69%), Manganese: 0.09mg (4.4%), Vitamin A: 119.37IU (2.39%), Fiber: 0.38g (1.54%), Vitamin B2: 0.03mg (1.49%), Copper: 0.03mg (1.37%), Selenium: 0.88µg (1.26%)