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White Chocolate Macadamia Nut Cookie

Classic chewy cookie with white chocolate chips and macadamia nuts.

🕒 PREP IN 5 MINS

🕒 BAKE IN 20-25 MINS

Nutrition Facts

15 servings per container		
Serving size		85g
Amount per serving		
Calories		380
	% Daily Value*	
Total Fat 18g		23%
Saturated Fat 9g		45%
Trans Fat 0g		
Cholesterol 15mg		5%
Sodium 180mg		8%
Total Carbohydrate 50g		18%
Dietary Fiber 0g		0%
Total Sugars 20g		
Includes 18g Added Sugars		36%
Protein 4g		
Vit. D 0%	•	Calcium 4%
Iron 2%	•	Potas. 10%

INGREDIENTS: ENRICHED BLEACHED FLOUR, VEGETABLE MARGARINE, SUGAR, OAT FLOUR, WHITE CHOCOLATE DROPS, BROWN SUGAR, EGGS, WALNUTS, MACADAMIA NUTS (TREE NUTS), SOY LECITHIN (AN EMULSIFIER), INVERT SUGAR, LEAVENING AGENT (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORN STARCH, MONOCALCIUM PHOSPHATE), CINNAMON POWDER, MOLASSES, SALT, NATURAL VANILLA FLAVOR

ALLERGEN CONTAINS: CINNAMON, EGG, MILK, SOY, TREE NUTS (MACADAMIA, WALNUTS), WHEAT.

What We Send

Dough (15)
Recipe Card

What You Need

Baking Tray
Parchment Paper

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Warning: Baked goods will be hot when pulled out of the oven and can cause burns if not allowed to cool.

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1.



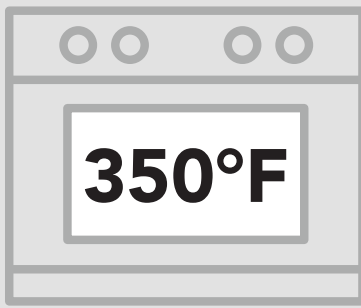
Line a baking tray with parchment paper. Place the desired amount of dough evenly onto the baking tray to thaw.

2.



Leave at room temperature (65°F) for roughly 5 minutes.

3.



Preheat the oven to 350°F. Once the oven has preheated, place the baking tray on the middle rack. Bake for 25-30 minutes or until golden brown.

4.



Once your cookies are done baking, remove the baking tray from the oven and let cool for about 10 minutes. Then, enjoy!