



1, 2, 3 Chocolate Chunk Cookies

 Dairy Free

READY IN



20 min.

SERVINGS



24

CALORIES



165 kcal

DESSERT

Ingredients

- 0.5 tsp baking soda
- 0.5 cup brown sugar packed
- 0.5 cup butter softened
- 1 eggs
- 1 cup flour
- 0.5 cup granulated sugar
- 0.5 tsp ground cinnamon
- 1 cup quick-cooking oats

- 0.5 cup raisins
- 8 oz baker's semi-sweet chocolate coarsely chopped

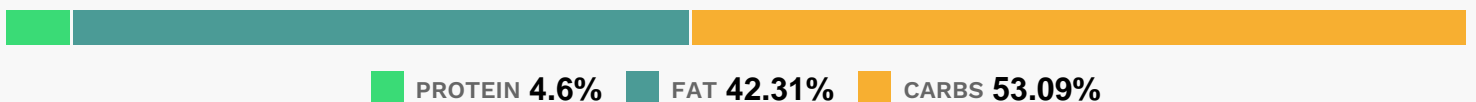
Equipment

- bowl
- baking sheet
- oven
- blender

Directions

- Heat oven to 375F.
- Combine flour, oats, baking soda and cinnamon. Beat butter and sugars in large bowl with mixer until blended.
- Add egg; mix well. Gradually beat in flour mixture until well blended. Stir in chocolate and raisins.
- Drop level tablespoonfuls of dough, 2 inches apart, onto baking sheets.
- Bake 9 min. or until lightly browned. Cool on baking sheet 2 min.
- Remove to wire racks; cool completely.

Nutrition Facts



Properties

Glycemic Index:11.41, Glycemic Load:8.35, Inflammation Score:-3, Nutrition Score:3.6626087167989%

Nutrients (% of daily need)

Calories: 165.36kcal (8.27%), Fat: 7.91g (12.18%), Saturated Fat: 2.98g (18.63%), Carbohydrates: 22.35g (7.45%), Net Carbohydrates: 20.9g (7.6%), Sugar: 12.14g (13.49%), Cholesterol: 7.39mg (2.46%), Sodium: 76.75mg (3.34%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.13mg (2.71%), Protein: 1.94g (3.87%), Manganese: 0.33mg (16.36%), Copper: 0.15mg (7.55%), Magnesium: 28.61mg (7.15%), Iron: 1.15mg (6.36%), Selenium: 4.37µg (6.24%), Fiber: 1.45g (5.79%), Phosphorus: 52.87mg (5.29%), Vitamin B1: 0.07mg (4.45%), Vitamin A: 183.95IU (3.68%), Potassium: 107.1mg (3.06%), Vitamin B2: 0.05mg (2.99%), Folate: 11.66µg (2.92%), Zinc: 0.43mg (2.85%), Vitamin

B3: 0.46mg (2.28%), Vitamin E: 0.25mg (1.66%), Calcium: 15.91mg (1.59%), Vitamin B5: 0.11mg (1.15%)