



Applesauce Oatie Cookies

 Popular

READY IN



30 min.

SERVINGS



60

CALORIES



93 kcal

DESSERT

Ingredients

- 0.8 cup apple sauce
- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 0.5 cup butter softened
- 1 eggs
- 1.5 cups flour all-purpose
- 1 teaspoon ground cinnamon

- 0.5 teaspoon ground nutmeg
- 1.8 cups cooking oats quick
- 1 cup raisins
- 1 teaspoon salt
- 1 cup semi-sweet chocolate chips
- 1 cup walnuts chopped
- 0.5 cup sugar white

Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a medium bowl, stir together the quick oats, flour, baking powder, baking soda, salt, cinnamon and nutmeg, set aside.
- In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the egg and applesauce. Stir the oatmeal mixture into the batter until well blended then fold in the chocolate chips, raisins and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:8.43, Glycemic Load:4.86, Inflammation Score:-1, Nutrition Score:2.3269565283604%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 93.39kcal (4.67%), Fat: 4.21g (6.48%), Saturated Fat: 1.8g (11.23%), Carbohydrates: 13.35g (4.45%), Net Carbohydrates: 12.46g (4.53%), Sugar: 6.68g (7.42%), Cholesterol: 6.97mg (2.32%), Sodium: 79.52mg (3.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.3g (2.61%), Manganese: 0.24mg (12.22%), Copper: 0.09mg (4.57%), Magnesium: 16.63mg (4.16%), Selenium: 2.53µg (3.61%), Fiber: 0.89g (3.56%), Iron: 0.62mg (3.42%), Phosphorus: 34.07mg (3.41%), Vitamin B1: 0.05mg (3.26%), Folate: 9µg (2.25%), Vitamin B2: 0.03mg (1.9%), Potassium: 65.74mg (1.88%), Zinc: 0.25mg (1.69%), Vitamin B3: 0.29mg (1.43%), Calcium: 14.33mg (1.43%), Vitamin B6: 0.02mg (1.17%), Vitamin A: 54.08IU (1.08%)