



Buffalo Chip Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



261 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 2 cups brown sugar packed
- ☐ 1 cup coconut or shredded
- ☐ 4 eggs
- ☐ 4 cups flour all-purpose
- ☐ 2 cups butter melted
- ☐ 2 cups raisin bran cereal

- ☐ 2 cups raisins
- ☐ 2 cups rolled oats
- ☐ 1 cup semi chocolate chips
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup walnuts chopped
- ☐ 2 cups sugar white

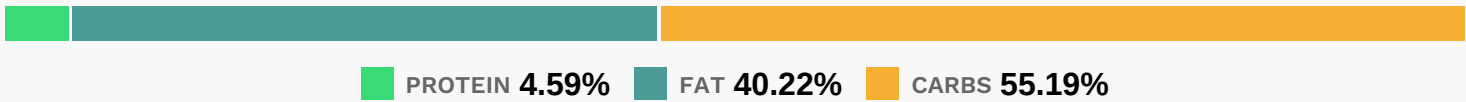
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Combine the margarine, sugars, eggs and vanilla. Stir in the flour baking soda, baking powder, raisin bran, oats, raisins, coconut, chopped nuts and chocolate chips.
- ☐ Mix until well combined. Drop large tablespoon sized scoops onto a baking sheet.
- ☐ Bake until golden approximately 10 minutes.

Nutrition Facts



Properties

Glycemic Index:7.62, Glycemic Load:14.98, Inflammation Score:-4, Nutrition Score:5.6699999583804%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

Nutrients (% of daily need)

Calories: 260.86kcal (13.04%), Fat: 11.97g (18.41%), Saturated Fat: 3.24g (20.23%), Carbohydrates: 36.94g (12.31%), Net Carbohydrates: 34.96g (12.71%), Sugar: 19.66g (21.84%), Cholesterol: 13.86mg (4.62%), Sodium: 172.58mg (7.5%), Alcohol: 0.06g (100%), Alcohol %: 0.12% (100%), Caffeine: 3.22mg (1.08%), Protein: 3.07g (6.15%), Manganese: 0.45mg (22.71%), Iron: 1.73mg (9.63%), Selenium: 6.58µg (9.4%), Vitamin B1: 0.13mg (8.79%), Folate: 33.39µg (8.35%), Fiber: 1.98g (7.93%), Copper: 0.16mg (7.84%), Vitamin A: 391.73IU (7.83%), Phosphorus: 71.5mg

(7.15%), Vitamin B2: 0.11mg (6.63%), Magnesium: 25.49mg (6.37%), Vitamin B3: 1.01mg (5.06%), Potassium: 145.74mg (4.16%), Zinc: 0.54mg (3.63%), Calcium: 33.43mg (3.34%), Vitamin B6: 0.07mg (3.26%), Vitamin E: 0.41mg (2.72%), Vitamin B5: 0.2mg (1.98%), Vitamin B12: 0.11µg (1.84%)