



Butterscotch Lace Cookies

 Vegetarian

READY IN



550 min.

SERVINGS



72

CALORIES



53 kcal

DESSERT

Ingredients

- ☐ 2.3 cups oats
- ☐ 1 cup butter melted
- ☐ 1.5 cups brown sugar packed
- ☐ 3 tablespoons flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 1 tablespoon blackstrap molasses
- ☐ 1 teaspoon vanilla
- ☐ 1 eggs slightly beaten

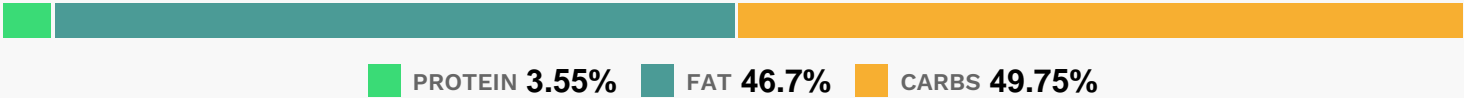
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Place oats in large bowl. Stir together melted butter and brown sugar.
- ☐ Pour sugar mixture over oats.
- ☐ Let stand at room temperature at least 8 hours or overnight so oats absorb butter.
- ☐ Heat oven to 375°F. Generously grease cookie sheets with shortening.
- ☐ Add remaining ingredients into oats; mix well. Drop level teaspoonfuls of dough 2 inches apart onto cookie sheets, 12 per sheet.
- ☐ Bake 5 to 7 minutes or until brown around edges. Cool 2 to 3 minutes on cookie sheets or until firm; remove from cookie sheets to cooling racks.

Nutrition Facts



Properties

Glycemic Index:2.9, Glycemic Load:0.85, Inflammation Score:-1, Nutrition Score:0.86739130059014%

Nutrients (% of daily need)

Calories: 52.6kcal (2.63%), Fat: 2.78g (4.28%), Saturated Fat: 1.67g (10.43%), Carbohydrates: 6.67g (2.22%), Net Carbohydrates: 6.41g (2.33%), Sugar: 4.69g (5.21%), Cholesterol: 9.05mg (3.02%), Sodium: 38.84mg (1.69%), Alcohol: 0.02g (100%), Alcohol %: 0.21% (100%), Protein: 0.48g (0.95%), Manganese: 0.1mg (5.08%), Selenium: 1.16µg (1.66%), Vitamin A: 82.09IU (1.64%), Phosphorus: 12.97mg (1.3%), Magnesium: 4.79mg (1.2%), Fiber: 0.26g (1.06%)