

Butterscotch Oatmeal Cookies II

READY IN



45 min.

SERVINGS



60

CALORIES



59 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup butterscotch chips
- 1 cup flour all-purpose
- 2 cups oats quick
- 1 pinch salt
- 0.8 cup butter unsalted
- 2 tablespoons water boiling
- 0.8 cup granulated sugar white

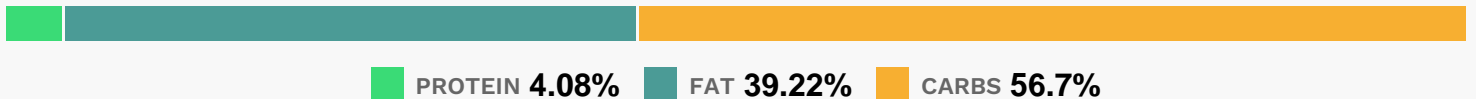
Equipment

- bowl
- baking sheet
- sauce pan
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a small saucepan, melt butterscotch chips and butter over low heat, stirring occasionally.
- Remove from heat. In a medium bowl, stir together the boiling water and baking soda. Stir in the melted mixture, then stir in the flour, quick oats, sugar and salt.
- Mix until everything is well blended.
- Drop dough by teaspoonfuls onto unprepared cookie sheets.
- Bake for 10 minutes in the preheated oven. Cookies will be very crisp.
- Remove to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:3.5, Glycemic Load:3.93, Inflammation Score:-1, Nutrition Score:1.0895652304525%

Nutrients (% of daily need)

Calories: 58.66kcal (2.93%), Fat: 2.61g (4.01%), Saturated Fat: 1.55g (9.68%), Carbohydrates: 8.49g (2.83%), Net Carbohydrates: 8.18g (2.97%), Sugar: 4.82g (5.36%), Cholesterol: 6.36mg (2.12%), Sodium: 30.45mg (1.32%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.61g (1.22%), Manganese: 0.13mg (6.53%), Selenium: 1.69µg (2.41%), Vitamin B1: 0.03mg (2.1%), Magnesium: 7.82mg (1.95%), Phosphorus: 15.34mg (1.53%), Vitamin A: 73.74IU (1.47%), Iron: 0.22mg (1.25%), Fiber: 0.31g (1.24%), Folate: 4.76µg (1.19%)