



Butterscotch-Pecan-Oatmeal Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



36

CALORIES



79 kcal

DESSERT

Ingredients

- ☐ 17.5 oz basic cookie mix
- ☐ 1 serving basic cookie mix for on cookie mix pouch
- ☐ 1 teaspoon hot-brewed coffee cold brewed
- ☐ 1 teaspoon vanilla
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.3 cup butterscotch chips
- ☐ 0.3 cup coconut flakes flaked
- ☐ 0.3 cup pecans chopped

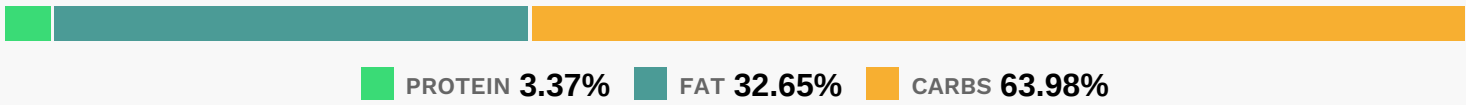
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 375°F. Make cookie dough as directed on pouch, adding liqueur, vanilla and cinnamon with butter, water and egg. Stir in chips, coconut and pecans.
- ☐ Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheet.
- ☐ Bake 8 to 12 minutes or until golden brown and tops are almost dry. Immediately remove from cookie sheet to cooling rack. Cool completely, about 15 minutes. Store cookies in airtight container.

Nutrition Facts



Properties

Glycemic Index:0.42, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0.51608694579614%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Delphinidin: 0.07mg, Delphinidin: 0.07mg, Delphinidin: 0.07mg, Delphinidin: 0.07mg Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg

Nutrients (% of daily need)

Calories: 78.78kcal (3.94%), Fat: 2.79g (4.29%), Saturated Fat: 0.75g (4.69%), Carbohydrates: 12.29g (4.1%), Net Carbohydrates: 11.7g (4.26%), Sugar: 7.88g (8.76%), Cholesterol: 0.14mg (0.05%), Sodium: 20.96mg (0.91%), Alcohol: 0.04g (100%), Alcohol %: 0.28% (100%), Protein: 0.65g (1.3%), Manganese: 0.07mg (3.61%), Fiber: 0.59g (2.36%)