



## Cake Mix Cookies V

READY IN



45 min.

SERVINGS



36

CALORIES



95 kcal

DESSERT

### Ingredients

- 0.5 cup butter
- 2 eggs
- 0.7 cup oats quick
- 0.5 cup walnut pieces finely chopped
- 18.3 ounce cake mix yellow

### Equipment

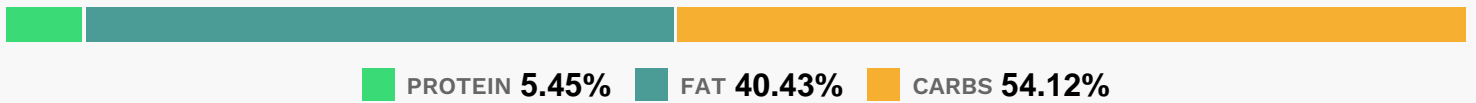
- bowl
- baking sheet

- baking paper
- oven
- wire rack

## Directions

- Preheat the oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.
- In a large bowl, mix butter and eggs until light and fluffy. Stir in cake mix, quick oats, and walnuts.
- Roll dough into walnut sized balls.
- Place cookies onto the prepared baking sheet, and flatten slightly with the bottom of a glass that has been buttered and dipped in sugar.
- Bake for 8 to 10 minutes in preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:3.75, Glycemic Load:0.6, Inflammation Score:-1, Nutrition Score:2.1291304437201%

## Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

## Nutrients (% of daily need)

Calories: 95.19kcal (4.76%), Fat: 4.35g (6.69%), Saturated Fat: 2.05g (12.79%), Carbohydrates: 13.11g (4.37%), Net Carbohydrates: 12.69g (4.61%), Sugar: 6.3g (7%), Cholesterol: 15.87mg (5.29%), Sodium: 128.45mg (5.58%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.32g (2.64%), Manganese: 0.15mg (7.41%), Phosphorus: 62.65mg (6.26%), Calcium: 34.75mg (3.47%), Folate: 13.09µg (3.27%), Vitamin B1: 0.05mg (3.2%), Vitamin B2: 0.05mg (2.92%), Selenium: 1.8µg (2.58%), Iron: 0.46mg (2.55%), Copper: 0.04mg (2.18%), Magnesium: 8.42mg (2.1%), Vitamin A: 92.31IU (1.85%), Vitamin B3: 0.37mg (1.83%), Vitamin E: 0.25mg (1.69%), Fiber: 0.42g (1.69%), Vitamin B6: 0.03mg (1.28%), Zinc: 0.17mg (1.14%), Vitamin B5: 0.11mg (1.13%)