



Cherry Chip Cookies I

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



158 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 1 cup confectioners' sugar
- 1.5 cups flour all-purpose
- 1 cup butter
- 1 cup cherry baking chips
- 0.5 cup rolled oats
- 1 teaspoon vanilla extract

Equipment

baking sheet

oven

Directions

Preheat oven to 300 degrees F (150 degrees C).

Combine margarine, confectioner's sugar and vanilla. Beat until fluffy.

Add flour, baking soda and oats.

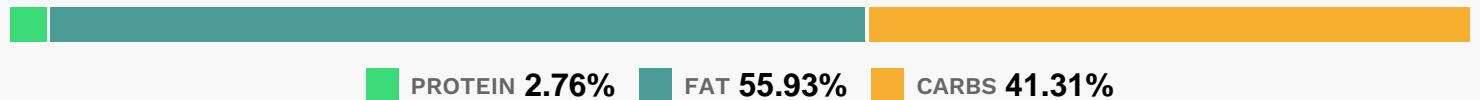
Mix well. Stir in cherry flavored chips (other flavors work well, too!).

Drop by rounded teaspoonful onto ungreased cookie sheets and flatten slightly with fingers.

Bake for 12 minutes.

Remove immediately from cookie sheets and onto wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:4.79, Glycemic Load:4.7, Inflammation Score:-3, Nutrition Score:2.0560869668489%

Nutrients (% of daily need)

Calories: 157.78kcal (7.89%), Fat: 10.05g (15.46%), Saturated Fat: 3.11g (19.44%), Carbohydrates: 16.7g (5.57%), Net Carbohydrates: 15.82g (5.75%), Sugar: 4.95g (5.5%), Cholesterol: 0mg (0%), Sodium: 112.36mg (4.89%), Alcohol: 0.06g (100%), Alcohol %: 0.23% (100%), Protein: 1.12g (2.23%), Vitamin A: 338.32IU (6.77%), Manganese: 0.12mg (5.76%), Vitamin B1: 0.07mg (4.67%), Selenium: 3.17µg (4.52%), Iron: 0.8mg (4.43%), Folate: 14.93µg (3.73%), Fiber: 0.88g (3.54%), Vitamin B2: 0.05mg (2.7%), Vitamin B3: 0.48mg (2.42%), Vitamin E: 0.31mg (2.03%), Phosphorus: 17.55mg (1.75%), Magnesium: 4.35mg (1.09%)