



Chocolate Chip-Oatmeal Shortbread Cookies

READY IN



80 min.

SERVINGS



54

CALORIES



94 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 1 cup powdered sugar
- 1.5 cups flour all-purpose
- 0.5 teaspoon baking soda
- 2 teaspoons vanilla
- 1 cup oats
- 12 oz semisweet chocolate chips miniature

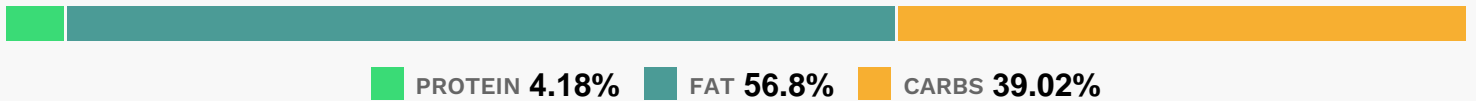
Equipment

- bowl
- baking sheet
- oven
- hand mixer

Directions

- Heat oven to 325°F. In large bowl, beat butter and powdered sugar with electric mixer on medium speed until light and fluffy. Stir in flour, baking soda, vanilla and oats. Stir in chocolate chips.
- On ungreased cookie sheets, drop dough by teaspoonfuls 2 inches apart.
- Bake 11 to 13 minutes or until lightly browned. Cool 1 minute; remove from cookie sheets to cooling racks.

Nutrition Facts



Properties

Glycemic Index:3.52, Glycemic Load:2.49, Inflammation Score:-1, Nutrition Score:1.9634782425735%

Nutrients (% of daily need)

Calories: 93.9kcal (4.69%), Fat: 5.96g (9.17%), Saturated Fat: 3.57g (22.32%), Carbohydrates: 9.21g (3.07%), Net Carbohydrates: 8.48g (3.08%), Sugar: 4.54g (5.04%), Cholesterol: 9.42mg (3.14%), Sodium: 37.97mg (1.65%), Alcohol: 0.05g (100%), Alcohol %: 0.36% (100%), Caffeine: 5.42mg (1.81%), Protein: 0.99g (1.97%), Manganese: 0.17mg (8.61%), Copper: 0.09mg (4.47%), Magnesium: 16.01mg (4%), Iron: 0.63mg (3.51%), Selenium: 2.27µg (3.25%), Fiber: 0.74g (2.96%), Phosphorus: 28.02mg (2.8%), Vitamin B1: 0.04mg (2.51%), Vitamin A: 108.2IU (2.16%), Folate: 6.96µg (1.74%), Zinc: 0.24mg (1.62%), Vitamin B2: 0.02mg (1.41%), Vitamin B3: 0.27mg (1.36%), Potassium: 46.08mg (1.32%)