



## Chocolate-Oatmeal Chunk Cookies

READY IN



45 min.

SERVINGS



6

CALORIES



1278 kcal

DESSERT

### Ingredients

- 1 cup pecan pieces
- 0.8 teaspoon baking soda
- 1 cup firmly brown sugar packed
- 1 cup butter softened
- 2 large eggs
- 2 cups flour all-purpose
- 3 cups regular oats uncooked
- 1 teaspoon salt
- 11.5 ounce semisweet chocolate mega morsels

- 0.5 cup sugar
- 2 teaspoons vanilla extract

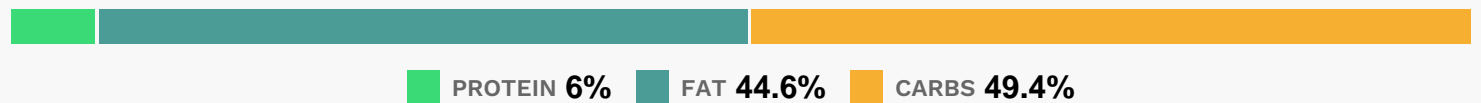
## Equipment

- baking sheet
- hand mixer

## Directions

- Beat butter and sugars at medium speed with an electric mixer until creamy.
- Add eggs and vanilla, beating well.
- Combine flour, baking soda, and salt; add to butter mixture, mixing well. Stir in oats, morsels, and pecans. Drop by rounded tablespoonfuls unto ungreased baking sheets.
- Baking at 350 for 9 minutes until golden. Cool slightly on baking sheets; transfer to wire racks to cool completely. Makes 5 dozen.

## Nutrition Facts



## Properties

Glycemic Index:47.85, Glycemic Load:53.26, Inflammation Score:-8, Nutrition Score:27.751738952554%

## Nutrients (% of daily need)

Calories: 1278.09kcal (63.9%), Fat: 63.96g (98.4%), Saturated Fat: 37.59g (234.95%), Carbohydrates: 159.38g (53.13%), Net Carbohydrates: 148.87g (54.13%), Sugar: 89.58g (99.54%), Cholesterol: 146.6mg (48.87%), Sodium: 871.35mg (37.88%), Alcohol: 0.46g (100%), Alcohol %: 0.21% (100%), Caffeine: 46.73mg (15.58%), Protein: 19.36g (38.73%), Manganese: 2.85mg (142.66%), Copper: 1.06mg (52.84%), Selenium: 36.69µg (52.42%), Magnesium: 194.54mg (48.64%), Phosphorus: 460.98mg (46.1%), Iron: 7.82mg (43.43%), Fiber: 10.51g (42.03%), Vitamin B1: 0.6mg (39.74%), Folate: 115.79µg (28.95%), Vitamin B2: 0.46mg (26.92%), Vitamin B3: 5.34mg (26.71%), Zinc: 3.83mg (25.55%), Vitamin A: 1062.62IU (21.25%), Potassium: 695.15mg (19.86%), Vitamin B5: 1.34mg (13.37%), Calcium: 132.04mg (13.2%), Vitamin E: 1.88mg (12.53%), Vitamin K: 9.4µg (8.95%), Vitamin B6: 0.16mg (7.83%), Vitamin B12: 0.34µg (5.75%), Vitamin D: 0.33µg (2.22%)