



Cinnamon Toffee Praline Oatmeal Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



197 kcal

DESSERT

Ingredients

- 0.5 cup butter unsalted room temperature
- 0.5 cup butter salted room temperature
- 0.8 brown sugar packed
- 0.8 brown sugar packed
- 0.5 cup sugar
- 2 jumbo eggs
- 1 teaspoon vanilla
- 1 tablespoon spiced apple butter (or regular)
- 1.5 cups flour

- 1 teaspoon baking soda
- 1 pinch sea salt fine
- 1.5 cups rolled oats
- 2 packets brown sugar instant
- 2 packets brown sugar instant
- 1 cup toffee chips (or cinnamon chips)

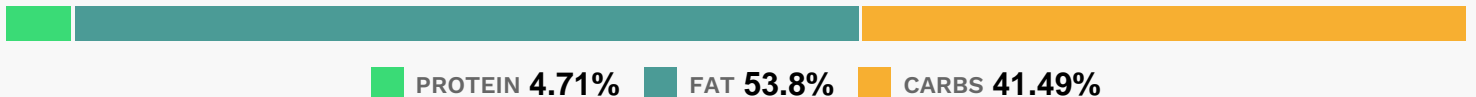
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Preheat oven to 350 F.
- Beat butter and sugars in a large bowl until light and creamy.
- Beat in eggs, vanilla, and apple butter.
- Gradually beat in the flour and salt.
- Fold in the oats and toffee chips.
- Drop by rounded tablespoons onto a lined cookie sheet.
- Bake for 12-14 minutes, or until golden.
- Cool on tray for a minute or so, then remove to a wire rack to finish cooling.

Nutrition Facts



Properties

Glycemic Index:11.92, Glycemic Load:11.64, Inflammation Score:-3, Nutrition Score:3.2786956521739%

Taste

Sweetness: 93.06%, Saltiness: 17.29%, Sourness: 1.99%, Bitterness: 1.03%, Savoriness: 9.57%, Fattiness: 100%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 196.79kcal (9.84%), Fat: 11.82g (18.19%), Saturated Fat: 7.12g (44.5%), Carbohydrates: 20.51g (6.84%), Net Carbohydrates: 19.78g (7.19%), Sugar: 11g (12.23%), Cholesterol: 50.12mg (16.71%), Sodium: 99.59mg (4.33%), Protein: 2.33g (4.65%), Manganese: 0.24mg (12.1%), Selenium: 5.93µg (8.47%), Vitamin A: 378.43IU (7.57%), Vitamin B1: 0.09mg (5.87%), Vitamin B2: 0.08mg (4.79%), Folate: 18.88µg (4.72%), Phosphorus: 45.11mg (4.51%), Iron: 0.68mg (3.78%), Fiber: 0.73g (2.93%), Vitamin B3: 0.53mg (2.65%), Vitamin E: 0.39mg (2.62%), Magnesium: 9.99mg (2.5%), Zinc: 0.33mg (2.19%), Vitamin B5: 0.2mg (1.96%), Copper: 0.04mg (1.85%), Calcium: 12.72mg (1.27%), Vitamin B12: 0.07µg (1.23%), Potassium: 42.53mg (1.22%), Vitamin D: 0.18µg (1.17%), Vitamin K: 1.09µg (1.03%)