



Citrus-Drizzled Cranberry-Oatmeal Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



55

CALORIES



99 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 1 cup brown sugar packed
- 0.8 cup butter softened
- 2 large eggs
- 9 ounces flour all-purpose
- 0.8 cup granulated sugar
- 1 teaspoon ground cinnamon

- 0.5 teaspoon ground nutmeg
- 3 tablespoons juice of lemon fresh
- 2 teaspoons orange rind grated
- 1.5 cups powdered sugar
- 2 cups quick-cooking oats
- 0.5 teaspoon salt
- 1 cup cranberries dried sweetened
- 1.5 teaspoons vanilla extract

Equipment

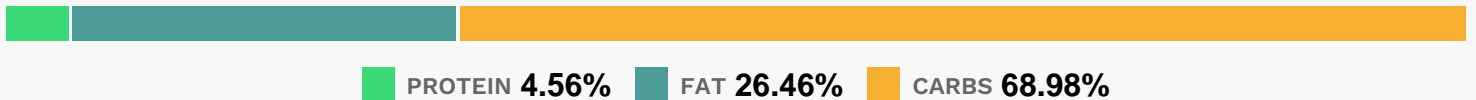
- bowl
- baking sheet
- oven
- knife
- whisk
- wire rack
- blender
- ziploc bags
- measuring cup

Directions

- Preheat oven to 35
- To prepare cookies, lightly spoon flour into dry measuring cups; level with a knife.
- Combine flour, quick-cooking oats, baking powder, cinnamon, baking soda, salt, and ground nutmeg in a bowl.
- Combine brown sugar, granulated sugar, and butter in a large bowl; beat with a mixer at medium speed until well blended.
- Add vanilla and eggs; beat well. Gradually add flour mixture and cranberries; beat at low speed until combined. Shape dough into 55 (1-inch) balls.

- Place the balls 2 inches apart on baking sheets coated with cooking spray.
- Bake at 350 for 15 minutes or until almost firm.
- Let stand on the baking sheets 2 minutes.
- Remove cookies from baking sheets; cool completely on a wire rack.
- To prepare glaze, combine powdered sugar and remaining ingredients in a bowl, stirring with a whisk. Spoon mixture into a small zip-top plastic bag. Snip a small hole in 1 corner of bag; drizzle glaze over cooled cookies.

Nutrition Facts



Properties

Glycemic Index:7.77, Glycemic Load:5.61, Inflammation Score:-1, Nutrition Score:1.8747825965933%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 98.63kcal (4.93%), Fat: 2.97g (4.57%), Saturated Fat: 1.7g (10.59%), Carbohydrates: 17.44g (5.81%), Net Carbohydrates: 16.89g (6.14%), Sugar: 11.51g (12.78%), Cholesterol: 13.42mg (4.47%), Sodium: 62.82mg (2.73%), Alcohol: 0.04g (100%), Alcohol %: 0.18% (100%), Protein: 1.15g (2.31%), Manganese: 0.17mg (8.74%), Selenium: 3.26µg (4.66%), Vitamin B1: 0.05mg (3.59%), Folate: 10.62µg (2.66%), Phosphorus: 24.94mg (2.49%), Magnesium: 9.86mg (2.47%), Iron: 0.44mg (2.43%), Vitamin B2: 0.04mg (2.23%), Fiber: 0.55g (2.21%), Vitamin A: 87.65IU (1.75%), Vitamin B3: 0.32mg (1.6%), Calcium: 12.28mg (1.23%), Copper: 0.02mg (1.16%), Vitamin E: 0.16mg (1.09%), Zinc: 0.16mg (1.06%)