



## Clementine's Oatmeal Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



60

CALORIES



114 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 0.8 cup brown sugar packed
- 1 cup butter softened
- 1 teaspoon cinnamon
- 1 eggs
- 1 cup flour
- 0.1 teaspoon nutmeg
- 3 cups rolled oats uncooked
- 0.5 teaspoon salt

- 12 ounces bittersweet chocolate
- 0.5 cup sugar
- 1 teaspoon vanilla
- 1 cup walnuts chopped

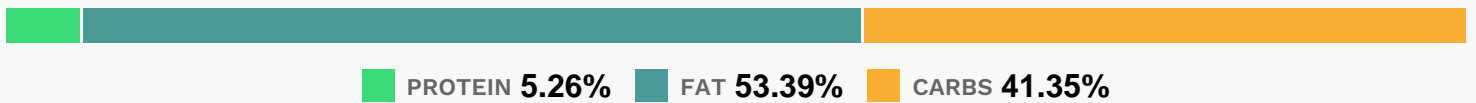
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat oven to 375 degrees F. In a large bowl, beat butter with sugar and brown sugar at medium speed until creamy and lightened in color (about 4 minutes).
- Add vanilla and egg, and mix on low speed until incorporated. Stir flour with baking soda, salt, and spices; add to creamed mixture, mixing well. Stir in oats. Fold in chocolate chips and walnuts. Drop by rounded tablespoon onto ungreased cookie sheets.
- Bake 8 to 9 minutes for a chewy cookie, 10 to 11 minutes for a crisp cookie. Cool 1 minute on a cookie sheet; remove to wire cooling racks. Store in tightly covered container. Makes about 6 dozen 2-inch cookies.

## Nutrition Facts



## Properties

Glycemic Index:5.5, Glycemic Load:3.28, Inflammation Score:-2, Nutrition Score:2.7286956649598%

## Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg

## Nutrients (% of daily need)

Calories: 113.87kcal (5.69%), Fat: 6.87g (10.57%), Saturated Fat: 3.39g (21.16%), Carbohydrates: 11.98g (3.99%), Net Carbohydrates: 10.91g (3.97%), Sugar: 6.52g (7.25%), Cholesterol: 11.2mg (3.73%), Sodium: 64.67mg (2.81%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Caffeine: 4.88mg (1.63%), Protein: 1.52g (3.05%), Manganese:

0.31mg (15.56%), Copper: 0.12mg (6.14%), Magnesium: 19.56mg (4.89%), Phosphorus: 42.86mg (4.29%), Fiber: 1.07g (4.27%), Iron: 0.72mg (4.01%), Selenium: 2.76µg (3.94%), Vitamin B1: 0.04mg (2.93%), Zinc: 0.39mg (2.58%), Vitamin A: 101.83IU (2.04%), Folate: 7.51µg (1.88%), Potassium: 63.52mg (1.81%), Vitamin B2: 0.03mg (1.61%), Vitamin B3: 0.24mg (1.22%), Calcium: 11.83mg (1.18%), Vitamin E: 0.16mg (1.08%), Vitamin B5: 0.1mg (1.02%)