



Coco-Scotcheroo Cookies

READY IN



27 min.

SERVINGS



36

CALORIES



91 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 0.5 teaspoon baking soda
- 0.3 cup brown sugar packed
- 0.3 cup butter
- 0.3 cup butter shortening flavored
- 1 cup butterscotch chips
- 1 cup coconut or packed flaked
- 1 eggs
- 1.1 cups flour all-purpose

- 0.5 teaspoon salt
- 0.5 teaspoon vanilla extract
- 0.5 cup sugar white

Equipment

- bowl
- baking sheet
- oven
- whisk

Directions

- Preheat an oven to 375 degrees F (190 degrees C).
- Beat the butter, shortening, brown sugar, and white sugar in a large bowl until light and fluffy. Beat in the egg, vanilla extract, and almond extract. In a separate bowl, whisk together the flour, baking soda, and salt. Stir the dry ingredients into the wet ingredients. Gently stir in the butterscotch chips and coconut. Drop dough by rounded tablespoons onto ungreased baking sheets.
- Bake until set and lightly browned, about 10 to 12 minutes. Allow cookies to cool on baking sheets for 5 minutes.
- Transfer cookies wire racks to cool completely.

Nutrition Facts



PROTEIN 3.19% **FAT 44.35%** **CARBS 52.46%**

Properties

Glycemic Index:5.42, Glycemic Load:4.1, Inflammation Score:-1, Nutrition Score:1.225652176077%

Nutrients (% of daily need)

Calories: 90.72kcal (4.54%), Fat: 4.55g (6.99%), Saturated Fat: 2.66g (16.62%), Carbohydrates: 12.1g (4.03%), Net Carbohydrates: 11.61g (4.22%), Sugar: 8.26g (9.18%), Cholesterol: 8.36mg (2.79%), Sodium: 79.31mg (3.45%), Alcohol: 0.04g (100%), Alcohol %: 0.25% (100%), Protein: 0.74g (1.47%), Manganese: 0.09mg (4.66%), Selenium: 2.22µg (3.17%), Vitamin B1: 0.03mg (2.23%), Folate: 8µg (2%), Fiber: 0.49g (1.96%), Vitamin B2: 0.03mg (1.72%), Iron:

0.3mg (1.64%), Copper: 0.03mg (1.32%), Vitamin B3: 0.25mg (1.24%), Phosphorus: 12mg (1.2%), Vitamin E: 0.15mg (1.02%), Vitamin A: 50.72IU (1.01%)