



## Cookie Mix in a Jar III



Vegetarian



Vegan



Dairy Free

READY IN



20 min.

SERVINGS



36

CALORIES



67 kcal

DESSERT

## Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup brown sugar packed
- ☐ 1 cup flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 teaspoon ground nutmeg
- ☐ 0.8 cup raisins
- ☐ 2 cups rolled oats
- ☐ 0.5 teaspoon salt

☐ 0.5 cup sugar white

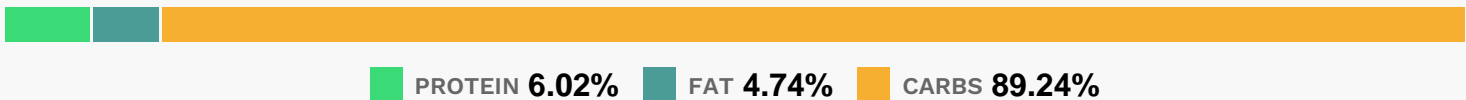
## Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ canning jar

## Directions

- ☐ Mix together flour, ground cinnamon, ground nutmeg, baking soda, and salt. Set aside.
- ☐ Layer ingredients in the following order into a 1 quart, wide mouth canning jar: Flour mixture, raisins, rolled oats, brown sugar, and white sugar. It will be a tight fit, make sure you firmly pack down each layer before adding the next layer.
- ☐ Attach a tag with the following instructions: Oatmeal Raisin Spice Cookies
- ☐ Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.
- ☐ Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly mix.
- ☐ Mix in 3/4 cup butter or margarine, softened. Stir in one slightly beaten egg and 1 teaspoon of vanilla.
- ☐ Mix until completely blended. You will need to finish mixing with your hands. Shape into balls the size of walnuts.
- ☐ Place on a parchment lined cookie sheets 2 inches apart.
- ☐ Bake for 11 to 13 minutes in preheated oven, or until edges are lightly browned. Cool 5 minutes on cookie sheet.
- ☐ Transfer cookies to wire racks to finish cooling.

## Nutrition Facts



## Properties

Glycemic Index:8.86, Glycemic Load:6.17, Inflammation Score:-1, Nutrition Score:1.7543478102788%

Nutrients (% of daily need)

Calories: 67.05kcal (3.35%), Fat: 0.36g (0.56%), Saturated Fat: 0.07g (0.43%), Carbohydrates: 15.39g (5.13%), Net Carbohydrates: 14.6g (5.31%), Sugar: 7.28g (8.09%), Cholesterol: 0mg (0%), Sodium: 65.21mg (2.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.04g (2.08%), Manganese: 0.21mg (10.44%), Selenium: 2.57µg (3.67%), Vitamin B1: 0.05mg (3.43%), Fiber: 0.79g (3.16%), Iron: 0.47mg (2.61%), Phosphorus: 24.76mg (2.48%), Magnesium: 8.38mg (2.1%), Folate: 7.96µg (1.99%), Vitamin B2: 0.03mg (1.78%), Copper: 0.03mg (1.73%), Vitamin B3: 0.3mg (1.48%), Potassium: 51.44mg (1.47%), Zinc: 0.2mg (1.31%)