



Cowboy Cookies (Dunkin' Platters)

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



195 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 2 cups brown sugar packed
- ☐ 2 cups butter melted
- ☐ 2 cups cornflakes cereal
- ☐ 4 eggs
- ☐ 4 cups flour all-purpose
- ☐ 2 cups cooking oats quick

- ☐ 2 teaspoons vanilla extract
- ☐ 2 cups sugar white

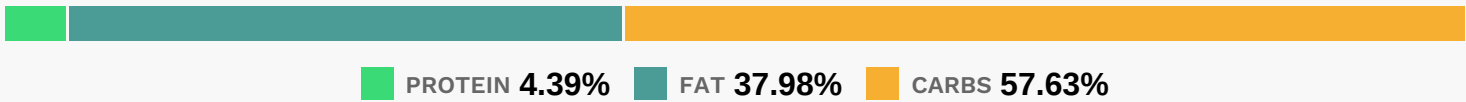
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Combine the melted and cooled butter or margarine with the brown and white sugars. Beat in the eggs at medium speed of an electric mixer.
- ☐ Add the vanilla, oats, corn flakes, flour, baking soda and baking powder; beating well.
- ☐ Drop tablespoon sized spoonfuls of the dough on to an ungreased cookie sheet.
- ☐ Bake at 350 degrees F (175 degrees C) for 15 minutes for a soft and chewy cookie.

Nutrition Facts



Properties

Glycemic Index:7.34, Glycemic Load:12.9, Inflammation Score:-3, Nutrition Score:3.5960869763208%

Nutrients (% of daily need)

Calories: 195.16kcal (9.76%), Fat: 8.39g (12.9%), Saturated Fat: 5.03g (31.45%), Carbohydrates: 28.63g (9.54%), Net Carbohydrates: 27.99g (10.18%), Sugar: 17.44g (19.37%), Cholesterol: 33.98mg (11.33%), Sodium: 140.77mg (6.12%), Alcohol: 0.06g (100%), Alcohol %: 0.16% (100%), Protein: 2.18g (4.36%), Manganese: 0.23mg (11.3%), Selenium: 6.16µg (8.8%), Vitamin B1: 0.12mg (7.84%), Folate: 26.41µg (6.6%), Iron: 1.13mg (6.28%), Vitamin B2: 0.09mg (5.59%), Vitamin A: 277IU (5.54%), Vitamin B3: 0.87mg (4.35%), Phosphorus: 41.47mg (4.15%), Magnesium: 13.39mg (3.35%), Fiber: 0.64g (2.55%), Calcium: 25.04mg (2.5%), Vitamin B6: 0.04mg (1.96%), Vitamin E: 0.29mg (1.93%), Copper: 0.04mg (1.87%), Vitamin B12: 0.11µg (1.78%), Zinc: 0.25mg (1.68%), Vitamin B5: 0.15mg (1.51%), Potassium: 45.17mg (1.29%)