



## Cowboy Cookies II

 Dairy Free

READY IN



45 min.

SERVINGS



100

CALORIES



72 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 2 eggs
- 2 cups flour all-purpose
- 2 cups rolled oats
- 0.5 teaspoon salt
- 2 cups semi chocolate chips

- 1 cup shortening
- 1 teaspoon vanilla extract
- 1 cup sugar white

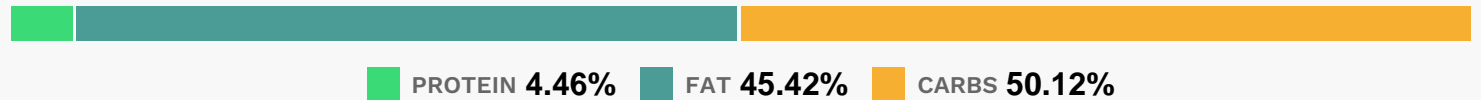
## Equipment

- baking sheet
- oven
- whisk

## Directions

- Blend shortening and sugars together.
- Add eggs, and beat until fluffy.
- Whisk together flour, soda, salt, and baking powder; mix into the egg mixture. Stir in oats, vanilla, and chocolate chips. Drop by teaspoonfuls on ungreased cookie sheets
- Bake at 350 degrees F (175 degrees C) for 15 minutes. Cool on wire racks.

## Nutrition Facts



## Properties

Glycemic Index:2.77, Glycemic Load:3.16, Inflammation Score:-1, Nutrition Score:1.4460869395862%

## Nutrients (% of daily need)

Calories: 71.66kcal (3.58%), Fat: 3.65g (5.61%), Saturated Fat: 1.36g (8.47%), Carbohydrates: 9.06g (3.02%), Net Carbohydrates: 8.54g (3.11%), Sugar: 5.48g (6.09%), Cholesterol: 3.49mg (1.16%), Sodium: 27.17mg (1.18%), Alcohol: 0.01g (100%), Alcohol %: 0.12% (100%), Caffeine: 3.1mg (1.03%), Protein: 0.81g (1.61%), Manganese: 0.13mg (6.27%), Copper: 0.06mg (2.84%), Selenium: 1.93µg (2.75%), Iron: 0.45mg (2.49%), Magnesium: 9.44mg (2.36%), Phosphorus: 20.98mg (2.1%), Fiber: 0.52g (2.08%), Vitamin B1: 0.03mg (1.93%), Folate: 5.53µg (1.38%), Vitamin K: 1.39µg (1.33%), Vitamin B2: 0.02mg (1.24%), Zinc: 0.18mg (1.23%), Vitamin E: 0.16mg (1.1%)