

Cowboy Cookies III

 Popular

READY IN



60 min.

SERVINGS



60

CALORIES



99 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 2 cups rolled oats
- ☐ 0.5 teaspoon salt

- ☐ 1 cup semi chocolate chips
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

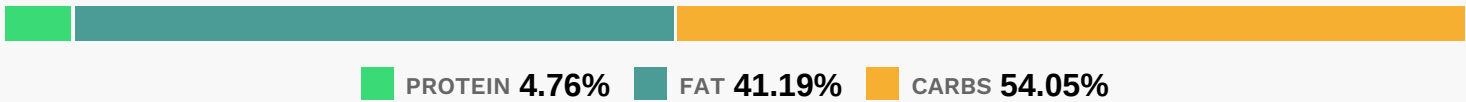
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets. Sift together the flour, baking powder, baking soda, and salt. Set aside.
- ☐ In a large bowl, cream together the butter, white sugar, and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually stir in the sifted ingredients. Stir in the rolled oats and chocolate chips. Drop by rounded teaspoonfuls onto the prepared baking sheets.
- ☐ Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheets for 5 minutes before removing.

Nutrition Facts



Properties

Glycemic Index:5.45, Glycemic Load:5.27, Inflammation Score:-1, Nutrition Score:1.9643478374118%

Nutrients (% of daily need)

Calories: 99kcal (4.95%), Fat: 4.58g (7.05%), Saturated Fat: 2.69g (16.8%), Carbohydrates: 13.54g (4.51%), Net Carbohydrates: 12.91g (4.7%), Sugar: 8.04g (8.93%), Cholesterol: 13.77mg (4.59%), Sodium: 72.71mg (3.16%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Protein: 1.19g (2.38%), Manganese: 0.17mg (8.47%), Selenium: 3µg (4.28%), Vitamin B1: 0.05mg (3.13%), Iron: 0.56mg (3.11%), Phosphorus: 28.8mg (2.88%), Copper: 0.06mg (2.85%), Magnesium: 10.53mg (2.63%), Fiber: 0.63g (2.5%), Folate: 9.33µg (2.33%), Vitamin A: 103.97IU (2.08%), Vitamin B2: 0.03mg (2.05%), Vitamin B3: 0.31mg (1.54%), Zinc: 0.23mg (1.54%), Calcium: 12.63mg (1.26%), Potassium: 39.24mg (1.12%)