



Crispy Butterscotch Cookies

READY IN



45 min.

SERVINGS



42

CALORIES



72 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 cup butterscotch chips
- ☐ 2 cups rice cereal crisp
- ☐ 1 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

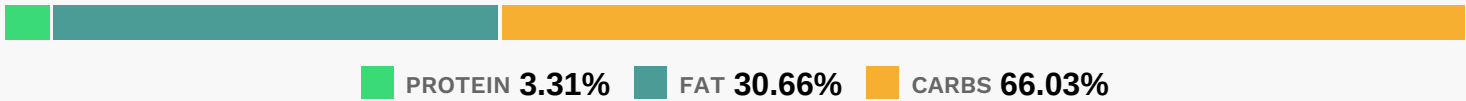
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ In large bowl, cream butter or margarine and sugar until light and fluffy.
- ☐ Add egg and vanilla; beat until well blended.
- ☐ Add flour, salt, and baking soda, mixing well. Stir in cereal and butterscotch chips.
- ☐ Drop by heaping tablespoon onto greased cookie sheet.
- ☐ Bake at 350 degrees F (175 degrees C) for 12-15 minutes, until lightly browned.
- ☐ Remove cookies to cool on racks.

Nutrition Facts



Properties

Glycemic Index:4.64, Glycemic Load:5.38, Inflammation Score:-1, Nutrition Score:0.79999999572401%

Nutrients (% of daily need)

Calories: 72.25kcal (3.61%), Fat: 2.48g (3.82%), Saturated Fat: 1.51g (9.46%), Carbohydrates: 12.04g (4.01%), Net Carbohydrates: 11.93g (4.34%), Sugar: 8.04g (8.93%), Cholesterol: 10.07mg (3.36%), Sodium: 61.74mg (2.68%), Alcohol: 0.03g (100%), Alcohol %: 0.24% (100%), Protein: 0.6g (1.21%), Selenium: 1.76µg (2.51%), Vitamin B1: 0.03mg (2.28%), Folate: 8.75µg (2.19%), Vitamin B2: 0.03mg (1.65%), Vitamin A: 77.24IU (1.54%), Manganese: 0.03mg (1.31%), Vitamin B3: 0.25mg (1.27%), Iron: 0.22mg (1.22%)