



Crispy Oatmeal Cookies

 Vegetarian

READY IN



25 min.

SERVINGS



48

CALORIES



135 kcal

DESSERT

Ingredients

- ☐ 2.5 teaspoons baking soda
- ☐ 1 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 1.1 cup granulated sugar
- ☐ 0.8 teaspoon kosher salt
- ☐ 1 cup brown sugar light
- ☐ 1.5 cups raisins
- ☐ 3 cups rolled oats instant (not)

- ☐ 0.8 pound butter unsalted (3 sticks)
- ☐ 1.5 teaspoons vanilla extract

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender

Directions

- ☐ Preheat the oven to 350 degrees F.
- ☐ In a mixer, cream the butter until fluffy.
- ☐ Add the sugars, and cream together until light and fluffy.
- ☐ Add the egg and vanilla and mix well.
- ☐ In a bowl, stir together the oats, flour, salt, and baking soda.
- ☐ Mixing, slowly add the oat mixture to the butter mixture and mix just until combined.
- ☐ Add raisins and mix just until combined.
- ☐ Drop by tablespoonfuls onto the baking sheets, leaving at least 2-inches between cookies.
- ☐ Bake until browned and crispy around the edges, about 8 to 10 minutes.
- ☐ Let cool on wire racks and store in an airtight container.

Nutrition Facts



Properties

Glycemic Index:5.08, Glycemic Load:8.51, Inflammation Score:-2, Nutrition Score:2.40173914899%

Nutrients (% of daily need)

Calories: 134.97kcal (6.75%), Fat: 6.26g (9.62%), Saturated Fat: 3.74g (23.4%), Carbohydrates: 19.16g (6.39%), Net Carbohydrates: 18.23g (6.63%), Sugar: 9.21g (10.23%), Cholesterol: 19.11mg (6.37%), Sodium: 98.59mg (4.29%),

Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Protein: 1.38g (2.77%), Manganese: 0.23mg (11.34%), Selenium: 3.29µg (4.7%), Vitamin B1: 0.06mg (3.99%), Fiber: 0.93g (3.7%), Vitamin A: 182.74IU (3.65%), Phosphorus: 32.35mg (3.23%), Iron: 0.57mg (3.16%), Vitamin B2: 0.04mg (2.56%), Magnesium: 9.91mg (2.48%), Folate: 9.65µg (2.41%), Copper: 0.04mg (2.18%), Potassium: 69.43mg (1.98%), Vitamin B3: 0.35mg (1.74%), Zinc: 0.24mg (1.61%), Vitamin E: 0.2mg (1.33%), Calcium: 10.66mg (1.07%), Vitamin B5: 0.11mg (1.06%)