



## Crunchy Miniature Butterscotch Oat Cookies

READY IN



40 min.

SERVINGS



64

CALORIES



45 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup butterscotch chips
- ☐ 0.3 teaspoon cinnamon
- ☐ 6 tablespoons brown sugar dark
- ☐ 1 large eggs
- ☐ 0.5 cup flour (2.8 oz)
- ☐ 6 tablespoons granulated sugar
- ☐ 1.5 cups oats quick
- ☐ 0.3 cup pecans toasted chopped

- ☐ 0.5 teaspoon salt
- ☐ 4 oz butter unsalted softened
- ☐ 1 teaspoon vanilla extract

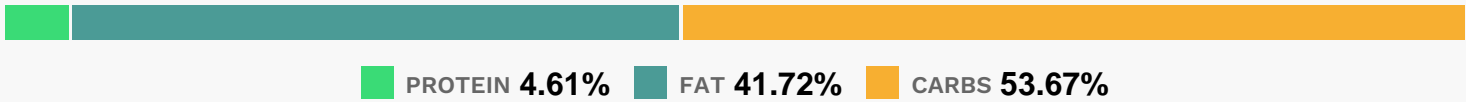
## Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl

## Directions

- ☐ Preheat the oven to 300 degrees. Line two large baking sheets with parchment paper.
- ☐ Mix together the flour, baking soda, salt and cinnamon and set aside.In a mixing bowl, beat the butter until creamy. Beat in both sugars and continue beating until light and fluffy.
- ☐ Add the egg and beat just until mixed. Beat in the vanilla.
- ☐ Add the flour mixture and stir until blended, then stir in the oats, butterscotch chips and pecans.Shape the dough into marble size balls and arrange about 1 1/2 inches apart on baking sheets.
- ☐ Bake for 30 minutes (check at 22 minutes), switching racks halfway through.When cookies appear set and baked and slightly brown around the edges, remove from oven and let cool completely. They will not be completely crunchy and crisp until they finish cooling.

## Nutrition Facts



## Properties

Glycemic Index:3.52, Glycemic Load:2.05, Inflammation Score:-1, Nutrition Score:0.91608695661568%

## Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg,

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**Nutrients (% of daily need)**

Calories: 44.94kcal (2.25%), Fat: 2.13g (3.28%), Saturated Fat: 1.03g (6.46%), Carbohydrates: 6.17g (2.06%), Net Carbohydrates: 5.9g (2.15%), Sugar: 3.88g (4.31%), Cholesterol: 6.89mg (2.3%), Sodium: 36.22mg (1.57%), Alcohol: 0.02g (100%), Alcohol %: 0.26% (100%), Protein: 0.53g (1.06%), Manganese: 0.12mg (5.83%), Selenium: 1.29µg (1.84%), Magnesium: 6.28mg (1.57%), Vitamin B1: 0.02mg (1.49%), Phosphorus: 13.38mg (1.34%), Fiber: 0.26g (1.05%), Vitamin A: 50.83IU (1.02%)