



Crunchy Muncher Cookies

 Dairy Free

READY IN



130 min.

SERVINGS



100

CALORIES



82 kcal

DESSERT

Ingredients

- ☐ 1 cup granulated sugar
- ☐ 1 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 0.7 cup vegetable oil
- ☐ 1 teaspoon vanilla
- ☐ 3 eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 1 teaspoon baking soda

- ☐ 1 teaspoon cream of tartar
- ☐ 0.3 teaspoon salt
- ☐ 2.7 cups pretzel twists crushed
- ☐ 1 cup oats
- ☐ 1 cup cornflakes crushed country®
- ☐ 1 cup semisweet chocolate chips miniature
- ☐ 1 cup butterscotch chips

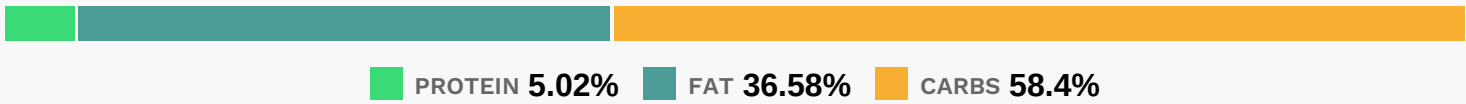
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. In large bowl, beat sugars, butter, oil, vanilla and eggs with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, baking soda, cream of tartar and salt. Stir in remaining ingredients.
- ☐ On ungreased cookie sheet, drop dough by heaping teaspoonfuls about 2 inches apart.
- ☐ Bake 9 to 11 minutes or until light brown. Cool 1 minute; remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:2.93, Glycemic Load:4.85, Inflammation Score:-1, Nutrition Score:1.6952173956062%

Nutrients (% of daily need)

Calories: 81.66kcal (4.08%), Fat: 3.35g (5.15%), Saturated Fat: 1.04g (6.51%), Carbohydrates: 12.02g (4.01%), Net Carbohydrates: 11.59g (4.21%), Sugar: 6.45g (7.17%), Cholesterol: 5.21mg (1.74%), Sodium: 63.78mg (2.77%), Alcohol:

0.01g (100%), Alcohol %: 0.09% (100%), Protein: 1.03g (2.06%), Manganese: 0.11mg (5.46%), Selenium: 2.48µg (3.55%), Vitamin B1: 0.05mg (3.27%), Iron: 0.56mg (3.13%), Folate: 11.98µg (3%), Vitamin B2: 0.04mg (2.31%), Copper: 0.04mg (2.17%), Magnesium: 8.18mg (2.05%), Vitamin B3: 0.4mg (1.99%), Phosphorus: 19.57mg (1.96%), Vitamin A: 96.21IU (1.92%), Fiber: 0.43g (1.73%), Zinc: 0.15mg (1.02%)