



Devouring Oatmeal Chocolate Chip Cookies

READY IN



55 min.

SERVINGS



42

CALORIES



156 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 3 cups old-fashioned oats
- ☐ 1 pinch salt

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

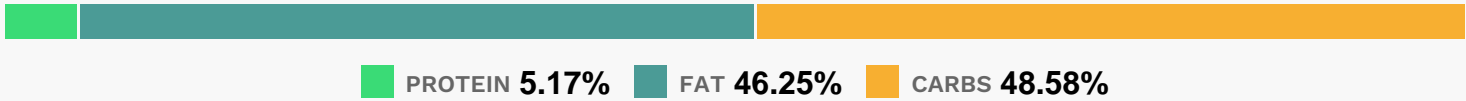
Equipment

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

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper.
- ☐ Beat butter, brown sugar, and white sugar together until creamy.
- ☐ Add eggs and vanilla extract; stir to combine. Sift flour, cinnamon, baking soda, and baking powder together in a separate bowl; stir into butter-sugar mixture until thick and free of clumps. Gradually stir oats, 1 cup at a time, into batter until evenly mixed. Fold in chocolate chips.
- ☐ Scoop 1 to 2 tablespoons batter and drop onto prepared baking sheet. Repeat with remaining batter, keeping about 2 inches between each scoop.
- ☐ Bake in the preheated oven until edges of cookies are lightly browned, 9 to 10 minutes.
- ☐ Let cookies cool on the baking sheet before removing, 30 minutes.

Nutrition Facts



Properties

Glycemic Index:7.91, Glycemic Load:5.49, Inflammation Score:-2, Nutrition Score:3.6191304675911%

Nutrients (% of daily need)

Calories: 156.36kcal (7.82%), Fat: 8.12g (12.48%), Saturated Fat: 4.7g (29.37%), Carbohydrates: 19.18g (6.39%), Net Carbohydrates: 17.8g (6.47%), Sugar: 10.52g (11.69%), Cholesterol: 19.9mg (6.63%), Sodium: 77.55mg (3.37%),

Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Caffeine: 6.97mg (2.32%), Protein: 2.04g (4.08%), Manganese: 0.36mg (18.03%), Copper: 0.13mg (6.73%), Selenium: 4.64µg (6.63%), Magnesium: 24.13mg (6.03%), Iron: 1.06mg (5.87%), Phosphorus: 57.4mg (5.74%), Fiber: 1.38g (5.52%), Vitamin B1: 0.07mg (4.36%), Zinc: 0.49mg (3.28%), Vitamin A: 150.57IU (3.01%), Folate: 11.23µg (2.81%), Vitamin B2: 0.05mg (2.76%), Potassium: 83.24mg (2.38%), Calcium: 21.63mg (2.16%), Vitamin B3: 0.41mg (2.03%), Vitamin B5: 0.15mg (1.54%), Vitamin E: 0.22mg (1.49%), Vitamin K: 1.11µg (1.06%)