



## Dried Cranberry Chocolate Cookies

READY IN



45 min.

SERVINGS



35

CALORIES



202 kcal

DESSERT

### Ingredients

- 1 teaspoon baking mix
- 1 teaspoon baking mix
- 0.5 teaspoon baking soda
- 1.5 cup cranberries dried
- 1 large eggs
- 1 large egg yolk
- 0.5 cup granulated sugar
- 1 teaspoon kosher salt
- 1 cup brown sugar light

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- 1 cup rolled oats
- 500 g flour plain sifted
- 0.8 cup semi chocolate chips
- 6 tablespoons butter unsalted cut into pieces
- 1 tablespoon vanilla extract
- 0.8 cup chocolate chips white

## Equipment

- bowl
- baking sheet
- baking paper
- oven
- blender

## Directions

- Preheat oven to 32
- Line 2 baking sheets with parchment paper. In a medium bowl mix the flour, baking powder, baking soda and the salt. In a standing mixer fitted with the paddle beat the butter and both sugars medium speed until creamy.
- Add the egg followed by the egg yolk and vanilla, beating well between additions and scraping down the side of the bowl. Beat in the dry ingredients.
- Add the chocolate chips and the dried cranberries and beat until well incorporated. Spoon heaping teaspoons of the dough onto the baking sheets, 2 inches apart.
- Bake for 12 to 15 minutes, until the cookies begin to brown at the edges.
- Let the cookies cool on the baking sheets, and then transfer them to a rack to cool completely.

## Nutrition Facts



■ PROTEIN 5.03% ■ FAT 23.47% ■ CARBS 71.5%

## Properties

Glycemic Index:7.29, Glycemic Load:12.01, Inflammation Score:-2, Nutrition Score:3.9608695652174%

## Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg Quercetin: 0.23mg, Quercetin: 0.23mg, Quercetin: 0.23mg, Quercetin: 0.23mg

## Nutrients (% of daily need)

Calories: 201.76kcal (10.09%), Fat: 5.33g (8.2%), Saturated Fat: 2.99g (18.66%), Carbohydrates: 36.51g (12.17%), Net Carbohydrates: 35.29g (12.83%), Sugar: 22.66g (25.18%), Cholesterol: 16.77mg (5.59%), Sodium: 96.32mg (4.19%), Caffeine: 3.32mg (1.11%), Protein: 2.57g (5.14%), Manganese: 0.26mg (12.88%), Selenium: 6.97µg (9.95%), Vitamin B1: 0.13mg (8.69%), Folate: 29.08µg (7.27%), Iron: 1.17mg (6.52%), Vitamin B2: 0.1mg (5.91%), Phosphorus: 49.63mg (4.96%), Vitamin B3: 0.99mg (4.95%), Fiber: 1.22g (4.87%), Copper: 0.09mg (4.6%), Magnesium: 15.29mg (3.82%), Calcium: 26.93mg (2.69%), Zinc: 0.36mg (2.39%), Potassium: 80mg (2.29%), Vitamin B5: 0.19mg (1.93%), Vitamin E: 0.27mg (1.81%), Vitamin A: 77.79IU (1.56%), Vitamin K: 1.31µg (1.24%), Vitamin B6: 0.02mg (1.19%)