



## Grandmother's Oatmeal Coconut Cookies



Vegetarian

READY IN



55 min.

SERVINGS



100

CALORIES



53 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1.5 cups brown sugar
- ☐ 0.8 cup butter softened
- ☐ 1 cup coconut or flaked
- ☐ 1 cup rice cereal crispy rice krispies® such as
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose

- ☐ 1 cup oats
- ☐ 0.5 teaspoon salt
- ☐ 1 tablespoon vanilla extract
- ☐ 1 cup sugar white

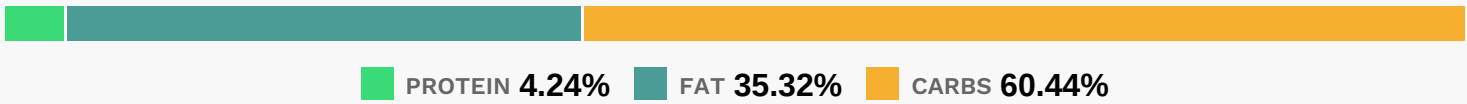
## Equipment

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

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Beat brown sugar, white sugar, and butter together with an electric mixer in a large bowl until smooth.
- ☐ Add 1 egg one at a time, allowing the first to blend into the butter mixture before adding the next with the vanilla.
- ☐ Stir flour, baking soda, salt, and baking powder together in a bowl. Beat into the butter mixture until just incorporated into a dough. Fold oats, crispy rice cereal, and coconut into the dough; mixing just enough to evenly combine.
- ☐ Drop cookie dough by teaspoonful onto baking sheets.
- ☐ Bake in preheated oven until browned, 8 to 9 minutes. Cool cookies slightly on baking sheets before moving to cooling racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:3.27, Glycemic Load:2.97, Inflammation Score:-1, Nutrition Score:0.88478260568303%

## Nutrients (% of daily need)

Calories: 52.59kcal (2.63%), Fat: 2.1g (3.23%), Saturated Fat: 1.4g (8.77%), Carbohydrates: 8.08g (2.69%), Net Carbohydrates: 7.79g (2.83%), Sugar: 5.3g (5.88%), Cholesterol: 6.93mg (2.31%), Sodium: 38.27mg (1.66%), Alcohol: 0.04g (100%), Alcohol %: 0.46% (100%), Protein: 0.57g (1.13%), Manganese: 0.07mg (3.63%), Selenium: 1.6µg (2.28%), Vitamin B1: 0.03mg (1.68%), Folate: 5.7µg (1.42%), Iron: 0.23mg (1.26%), Vitamin B2: 0.02mg (1.18%), Fiber: 0.29g (1.16%), Phosphorus: 10.72mg (1.07%)