



Jumbo Breakfast Cookies

 Dairy Free

READY IN



22 min.

SERVINGS



24

CALORIES



313 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup butter
- 6 cups oat cereal rings toasted cheerios® (such as)
- 2 eggs
- 2.3 cups flour all-purpose
- 1 cup peanut butter
- 1.5 cups raisins
- 1.5 cups rolled oats

- 0.5 teaspoon salt
- 2 tablespoons vanilla extract
- 0.5 cup water
- 2 cups sugar white

Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat the oven to 375 degrees F (190 degrees C).
- In a very large bowl, mix together the sugar, peanut butter, butter, water, vanilla and eggs until smooth.
- Combine the flour, baking soda and salt; stir into the batter.
- Mix in the oats and raisins, then carefully stir in the cereal. Drop 1/2 cupfuls of dough onto ungreased cookie sheets, spacing cookies about 4 inches apart. Flatten cookies to 1 inch thick.
- Bake for 12 minutes in the preheated oven, until cookies are lightly browned at the edges.
- Let stand on the cookie sheets for 5 minutes before removing to wire racks to cool completely. Store at room temperature. I like to put each cookie into a sandwich bag which makes them easy to grab on the way out the door.

Nutrition Facts



Properties

Glycemic Index:10.75, Glycemic Load:23.35, Inflammation Score:-6, Nutrition Score:9.2521737878737%

Nutrients (% of daily need)

Calories: 312.93kcal (15.65%), Fat: 14.35g (22.08%), Saturated Fat: 2.95g (18.47%), Carbohydrates: 42.57g (14.19%), Net Carbohydrates: 40.08g (14.58%), Sugar: 18.23g (20.26%), Cholesterol: 13.64mg (4.55%), Sodium: 264.24mg (11.49%), Alcohol: 0.37g (100%), Alcohol %: 0.61% (100%), Protein: 5.73g (11.45%), Manganese: 0.64mg (31.81%), Folate: 71.89µg (17.97%), Vitamin B3: 3.23mg (16.14%), Iron: 2.77mg (15.4%), Vitamin B1: 0.21mg (14.07%), Selenium: 8.47µg (12.09%), Vitamin A: 531.32IU (10.63%), Phosphorus: 104.92mg (10.49%), Fiber: 2.49g (9.96%), Magnesium: 37.35mg (9.34%), Vitamin E: 1.36mg (9.07%), Vitamin B6: 0.18mg (8.82%), Zinc: 1.31mg (8.73%), Vitamin B2: 0.13mg (7.79%), Copper: 0.13mg (6.75%), Vitamin B12: 0.4µg (6.63%), Potassium: 210.49mg (6.01%), Calcium: 36.29mg (3.63%), Vitamin B5: 0.35mg (3.47%), Vitamin C: 1.63mg (1.98%), Vitamin D: 0.26µg (1.75%)