



Linda's Monster Cookies

READY IN



25 min.

SERVINGS



72

CALORIES



180 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 2 teaspoons baking soda
- 1 cup butter
- 1 cup candy-coated chocolate pieces
- 4 eggs
- 4 cups flour all-purpose
- 2 cups brown sugar light
- 1 cup butter
- 4 cups rolled oats

- 1 teaspoon salt
- 2 cups semi chocolate chips
- 2 teaspoons vanilla extract
- 2 cups sugar white

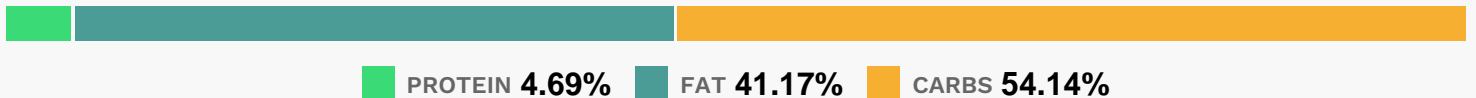
Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a very large bowl, cream together the margarine, butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the vanilla.
- Combine the flour, baking soda, baking powder, salt and rolled oats; stir into the sugar mixture.
- Mix in chocolate chips and candy-coated chocolate pieces. Drop by tablespoonfuls onto the prepared cookie sheets.
- Bake for 10 to 11 minutes in the preheated oven, or until the edges are golden. If you like chewy cookies, take them out before they look done.

Nutrition Facts



Properties

Glycemic Index:4.54, Glycemic Load:8.77, Inflammation Score:-2, Nutrition Score:3.3221738959622%

Nutrients (% of daily need)

Calories: 179.53kcal (8.98%), Fat: 8.3g (12.77%), Saturated Fat: 3.8g (23.77%), Carbohydrates: 24.55g (8.18%), Net Carbohydrates: 23.43g (8.52%), Sugar: 15.2g (16.89%), Cholesterol: 16.61mg (5.54%), Sodium: 126.71mg (5.51%), Alcohol: 0.04g (100%), Alcohol %: 0.12% (100%), Caffeine: 4.3mg (1.43%), Protein: 2.13g (4.25%), Manganese: 0.28mg (14.11%), Selenium: 4.97µg (7.09%), Iron: 0.96mg (5.34%), Vitamin B1: 0.08mg (5.22%), Copper: 0.1mg

(4.76%), Phosphorus: 46.76mg (4.68%), Fiber: 1.12g (4.48%), Magnesium: 17.57mg (4.39%), Vitamin A: 213.73IU (4.27%), Folate: 15.49µg (3.87%), Vitamin B2: 0.06mg (3.43%), Vitamin B3: 0.51mg (2.57%), Zinc: 0.38mg (2.55%), Calcium: 21.33mg (2.13%), Potassium: 65.96mg (1.88%), Vitamin E: 0.25mg (1.66%), Vitamin B5: 0.15mg (1.48%)