



Mix for Oatmeal Cookies

READY IN



23 min.

SERVINGS



23

CALORIES



300 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 tsp baking soda
- 0.8 cup butter softened
- 23 servings basic cookie mix
- 23 servings to bake cookies
- 1 eggs
- 1 cup flour
- 1 tsp ground cinnamon
- 1 cup quick-cooking oats
- 0.3 tsp salt

- 4 oz baker's semi-sweet chocolate coarsely chopped
- 1 cup sugar
- 1 tsp vanilla

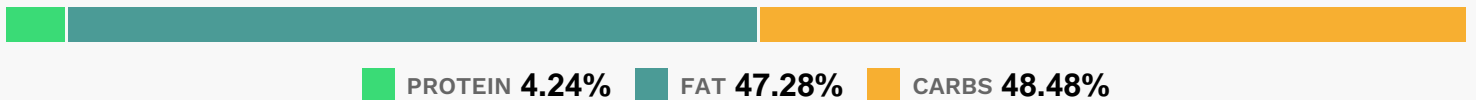
Equipment

- bowl
- baking sheet
- oven
- blender

Directions

- Layer all Cookie
- Mix ingredients in glass jar; cover with lid. Store at room temperature until ready to use to prepare cookies or give as a gift.
- Heat oven to 375F. Beat butter, egg and vanilla in large bowl with mixer until well blended.
- Add Cookie
- Mix; beat or stir until well blended.
- Drop heaping tablespoonfuls of dough, 2 inches apart, onto baking sheets.
- Bake 12 to 13 min. or until golden brown. Cool on baking sheets 1 min.; remove to wire racks. Cool completely.

Nutrition Facts



Properties

Glycemic Index:14.31, Glycemic Load:21.62, Inflammation Score:-3, Nutrition Score:5.1930434863367%

Nutrients (% of daily need)

Calories: 299.77kcal (14.99%), Fat: 15.84g (24.37%), Saturated Fat: 7.28g (45.51%), Carbohydrates: 36.55g (12.18%), Net Carbohydrates: 35.23g (12.81%), Sugar: 17.11g (19.01%), Cholesterol: 23.33mg (7.78%), Sodium: 203.66mg (8.85%), Alcohol: 0.06g (100%), Alcohol %: 0.13% (100%), Caffeine: 4.24mg (1.41%), Protein: 3.19g (6.39%),

Manganese: 0.39mg (19.75%), Vitamin B1: 0.16mg (10.91%), Iron: 1.61mg (8.97%), Folate: 34.88µg (8.72%), Selenium: 5.91µg (8.44%), Vitamin B2: 0.13mg (7.93%), Vitamin B3: 1.32mg (6.6%), Vitamin E: 0.93mg (6.23%), Magnesium: 23.78mg (5.94%), Phosphorus: 58.96mg (5.9%), Copper: 0.11mg (5.51%), Fiber: 1.32g (5.29%), Vitamin A: 222.19IU (4.44%), Vitamin K: 4.12µg (3.93%), Zinc: 0.45mg (3.02%), Potassium: 76.83mg (2.2%), Vitamin B5: 0.19mg (1.86%), Vitamin B6: 0.03mg (1.56%), Calcium: 13.27mg (1.33%)