

## Monster Cookies II



Gluten Free



Dairy Free

READY IN



105 min.

SERVINGS



72

CALORIES



210 kcal

DESSERT

### Ingredients

- ☐ 4 teaspoons baking soda
- ☐ 2 cups brown sugar packed
- ☐ 0.5 pound candy-coated milk chocolate pieces
- ☐ 1.5 teaspoons plus
- ☐ 6 eggs
- ☐ 1 cup butter softened
- ☐ 3 cups peanut butter
- ☐ 9 cups rolled oats

- ☐ 0.5 pound semi chocolate chips
- ☐ 1.5 teaspoons vanilla extract
- ☐ 2 cups sugar white

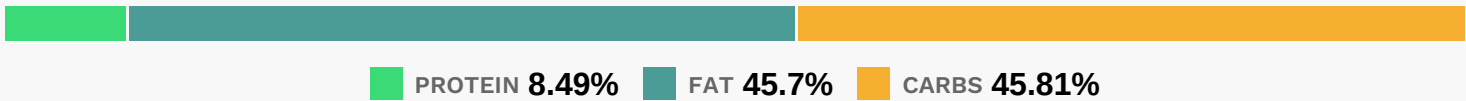
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ In a large bowl, cream together the margarine, white sugar, brown sugar, and peanut butter until smooth. Beat in the eggs, two at a time, then stir in the corn syrup and vanilla.
- ☐ Mix in baking soda and oats until well blended. Stir in the chocolate candies and chocolate chips.
- ☐ Roll dough into 2 inch balls, and place 3 inches apart on an ungreased cookie sheet. Flatten slightly with a fork.
- ☐ Bake for 12 to 15 minutes in the preheated oven. Cool on cookie sheets for a few minutes, before transferring to wire racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:1.99, Glycemic Load:6.51, Inflammation Score:-3, Nutrition Score:5.3599999636898%

## Nutrients (% of daily need)

Calories: 209.99kcal (10.5%), Fat: 11g (16.93%), Saturated Fat: 2.99g (18.68%), Carbohydrates: 24.82g (8.27%), Net Carbohydrates: 22.94g (8.34%), Sugar: 16.01g (17.79%), Cholesterol: 14.3mg (4.77%), Sodium: 146.82mg (6.38%), Alcohol: 0.03g (100%), Alcohol %: 0.08% (100%), Protein: 4.6g (9.2%), Manganese: 0.57mg (28.63%), Magnesium: 38.79mg (9.7%), Phosphorus: 94.42mg (9.44%), Vitamin B3: 1.58mg (7.9%), Vitamin E: 1.18mg (7.84%), Fiber: 1.88g (7.51%), Selenium: 4.87µg (6.96%), Copper: 0.13mg (6.5%), Iron: 0.96mg (5.36%), Zinc: 0.78mg (5.17%), Vitamin B1:

0.06mg (4.29%), Potassium: 129.93mg (3.71%), Folate: 14.3µg (3.58%), Vitamin B6: 0.07mg (3.4%), Vitamin B2:  
0.06mg (3.34%), Vitamin B5: 0.3mg (3.04%), Vitamin A: 141.21IU (2.82%), Calcium: 24.31mg (2.43%)