



Monster Cookies III

 Gluten Free

READY IN



45 min.

SERVINGS



100

CALORIES



128 kcal

DESSERT

Ingredients

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

- ☐ 8 ounces semi chocolate chips
- ☐ 2 tablespoons vanilla extract
- ☐ 2 cups sugar white

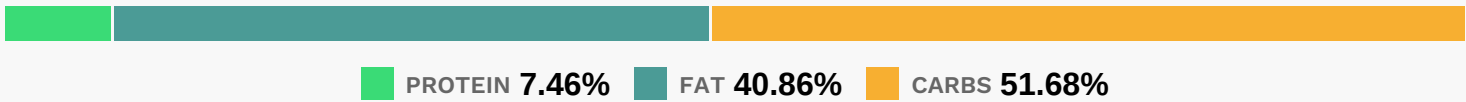
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ In a large bowl, cream together the sugars and the butter.
- ☐ Add in the eggs and mix well.
- ☐ Mix in the vanilla, corn syrup, baking soda, and peanut butter. Stir until well blended.
- ☐ Add in the oatmeal one cup at a time and mix well. Lastly, stir in the chocolate chips and M & Ms by hand. Form dough into balls and place about 2 inches apart on cookie sheets.
- ☐ Bake 12 – 15 minutes.

Nutrition Facts



Properties

Glycemic Index:1.74, Glycemic Load:4.57, Inflammation Score:-1, Nutrition Score:3.107826086814%

Nutrients (% of daily need)

Calories: 128.47kcal (6.42%), Fat: 5.96g (9.17%), Saturated Fat: 2.55g (15.93%), Carbohydrates: 16.96g (5.65%), Net Carbohydrates: 15.79g (5.74%), Sugar: 11.06g (12.28%), Cholesterol: 15.17mg (5.06%), Sodium: 82.22mg (3.57%), Alcohol: 0.09g (100%), Alcohol %: 0.38% (100%), Protein: 2.45g (4.9%), Manganese: 0.36mg (17.83%), Phosphorus: 55.17mg (5.52%), Magnesium: 21.48mg (5.37%), Selenium: 3.37µg (4.82%), Fiber: 1.17g (4.69%), Copper: 0.08mg (3.88%), Iron: 0.63mg (3.5%), Vitamin E: 0.48mg (3.18%), Vitamin B3: 0.63mg (3.15%), Zinc: 0.46mg (3.09%), Vitamin B1: 0.04mg (2.74%), Potassium: 72.35mg (2.07%), Vitamin B2: 0.03mg (1.99%), Vitamin B5: 0.18mg (1.81%), Folate: 7.08µg (1.77%), Vitamin B6: 0.03mg (1.6%), Calcium: 15.48mg (1.55%), Vitamin A: 77.15IU (1.54%)