



Monster Cookies VII

 Gluten Free

READY IN



45 min.

SERVINGS



80

CALORIES



365 kcal

DESSERT

Ingredients

- 8 tablespoons baking soda
- 4.5 cups brown sugar
- 2 cups butter
- 2 cups candy-coated milk chocolate pieces
- 1 tablespoon plus
- 12 eggs
- 3 pounds peanut butter
- 18 cups rolled oats

- 2.5 cups semi-sweet chocolate chips
- 1 tablespoon vanilla extract
- 4 cups sugar white

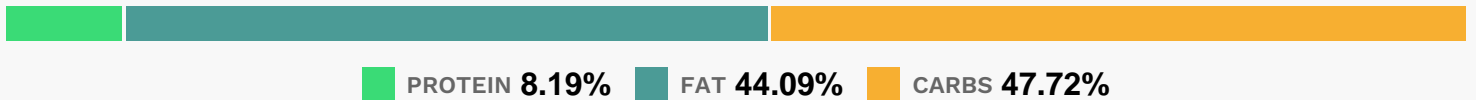
Equipment

- bowl
- baking sheet
- oven
- ice cream scoop

Directions

- In a very large bowl, mix ingredients in order given. (Use hands if necessary).
- Drop on cookie sheet (an oven liner works well) about 5 cookies to a sheet with ice cream scoop and flatten.
- Preheat oven to 350 degrees F (175 degrees C).
- Bake for 12 minutes or longer until done. These burn easily. Makes about 80 saucer size cookies. Note: This recipe does not call for flour.

Nutrition Facts



Properties

Glycemic Index:2.41, Glycemic Load:11.64, Inflammation Score:-4, Nutrition Score:9.1321738404424%

Nutrients (% of daily need)

Calories: 365.36kcal (18.27%), Fat: 18.45g (28.39%), Saturated Fat: 7g (43.76%), Carbohydrates: 44.95g (14.98%), Net Carbohydrates: 41.71g (15.17%), Sugar: 29.47g (32.74%), Cholesterol: 37.86mg (12.62%), Sodium: 456.08mg (19.83%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Caffeine: 4.7mg (1.57%), Protein: 7.71g (15.43%), Manganese: 0.99mg (49.73%), Magnesium: 65.59mg (16.4%), Phosphorus: 161.61mg (16.16%), Fiber: 3.24g (12.95%), Vitamin B3: 2.53mg (12.67%), Selenium: 8.72µg (12.46%), Vitamin E: 1.86mg (12.4%), Copper: 0.22mg (11.12%), Iron: 1.69mg (9.38%), Zinc: 1.34mg (8.92%), Vitamin B1: 0.11mg (7.48%), Potassium: 220.36mg (6.3%), Folate: 23.86µg (5.97%), Vitamin B2: 0.1mg (5.74%), Vitamin B6: 0.11mg (5.61%), Vitamin B5: 0.52mg (5.25%), Calcium: 42.73mg (4.27%), Vitamin A: 191.84IU (3.84%), Vitamin B12: 0.08µg (1.3%), Vitamin K: 1.23µg (1.17%)