



Oatmeal Butterscotch Cookies



Dairy Free

READY IN



80 min.

SERVINGS



48

CALORIES



121 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 0.3 cup sugar
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 eggs
- ☐ 1 box cake mix yellow
- ☐ 2 cups oats
- ☐ 1 cup butterscotch chips
- ☐ 1 cup walnut pieces chopped

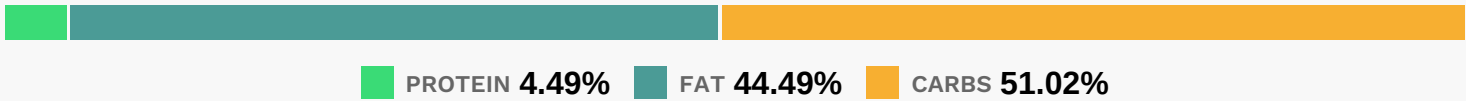
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). In large bowl, beat butter, sugar, cinnamon and egg with electric mixer on medium speed until creamy. Stir in cake mix and oats until blended. Stir in butterscotch chips and walnuts.
- ☐ On ungreased cookie sheets, drop dough by rounded teaspoonfuls about 2 inches apart. Flatten dough slightly with fingers.
- ☐ Bake 10 to 12 minutes or until light brown. Immediately remove from cookie sheets to cooling racks. Store covered.

Nutrition Facts



Properties

Glycemic Index:3.34, Glycemic Load:2.05, Inflammation Score:-2, Nutrition Score:2.5099999896534%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

Nutrients (% of daily need)

Calories: 121.39kcal (6.07%), Fat: 6.14g (9.44%), Saturated Fat: 1.25g (7.83%), Carbohydrates: 15.84g (5.28%), Net Carbohydrates: 15.2g (5.53%), Sugar: 8.67g (9.63%), Cholesterol: 3.73mg (1.24%), Sodium: 138.32mg (6.01%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.39g (2.79%), Manganese: 0.26mg (12.83%), Phosphorus: 60.26mg (6.03%), Magnesium: 14.33mg (3.58%), Vitamin A: 178.26IU (3.57%), Vitamin B1: 0.05mg (3.51%), Copper: 0.06mg (3%), Calcium: 29.2mg (2.92%), Folate: 11.27µg (2.82%), Selenium: 1.9µg (2.72%), Iron: 0.47mg (2.62%), Fiber: 0.63g (2.53%), Vitamin B2: 0.04mg (2.31%), Vitamin E: 0.3mg (2%), Vitamin B3: 0.31mg (1.53%), Zinc: 0.23mg (1.52%), Vitamin B6: 0.03mg (1.34%)