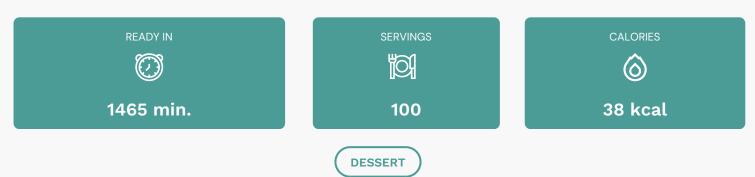


Oatmeal Cookies with Orange-Soaked Cranberries

🕭 Vegetarian



Ingredients

- 0.8 teaspoon double-acting baking powder
 1 teaspoon baking soda
 0.5 cup brown sugar light packed
 0.8 cup cranberries dried
 1 large eggs
 1.5 cups flour all-purpose
 - 0.5 cup granulated sugar

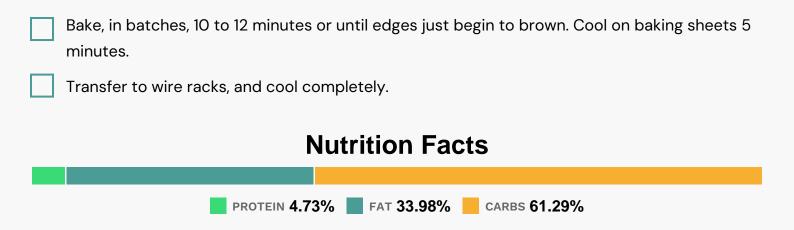
1 cup rolled oats uncooked
 0.3 cup orange liqueur
 2 teaspoons orange zest
 0.3 teaspoon salt
 0.5 cup butter unsalted softened
 1 teaspoon vanilla extract
 4 ounces chocolate white chopped

Equipment

bowl
baking sheet
oven
whisk
hand mixer
microwave

Directions

Combine first 2 ingredients in a small bowl. Cover and let stand at room temperature overnight.
Drain and set aside. (To quickly steep cranberries, combine cranberries and liqueur in a small bowl, and microwave on high 30 seconds; cover and let stand 2 hours.)
Preheat oven to 35
Whisk together flour and next 3 ingredients in a medium bowl.
Beat butter at medium speed with an electric mixer until fluffy; gradually beat in granulated and brown sugars. Beat in egg, orange zest, and vanilla.
Add flour mixture, and beat at low speed just until combined. Stir in oats, chocolate, and cranberries.
Drop mixture by rounded tablespoonfuls 2 inches apart onto greased or parchment-lined baking sheets.



Properties

Glycemic Index:3.47, Glycemic Load:2.4, Inflammation Score:-1, Nutrition Score:0.65478260426418%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 38.29kcal (1.91%), Fat: 1.42g (2.18%), Saturated Fat: 0.83g (5.2%), Carbohydrates: 5.76g (1.92%), Net Carbohydrates: 5.57g (2.03%), Sugar: 3.67g (4.08%), Cholesterol: 4.54mg (1.51%), Sodium: 22.31mg (0.97%), Alcohol: 0.22g (100%), Alcohol %: 2.94% (100%), Protein: 0.44g (0.89%), Manganese: 0.05mg (2.29%), Selenium: 1.11µg (1.59%), Vitamin B1: 0.02mg (1.31%), Folate: 4.06µg (1.02%)