



WHATSheATE

# Oatmeal Cookies with Orange-Soaked Cranberries



Vegetarian

READY IN



1465 min.

SERVINGS



100

CALORIES



38 kcal

DESSERT

## Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup firmly 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 regular 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

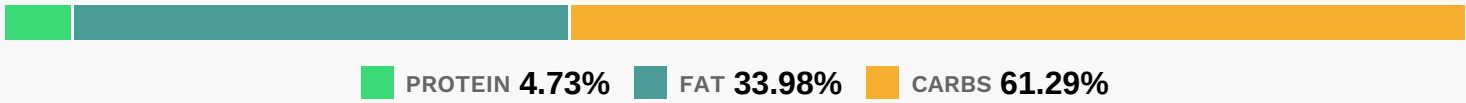
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ microwave

## 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.

- ☐ Bake, in batches, 10 to 12 minutes or until edges just begin to brown. Cool on baking sheets 5 minutes.
- ☐ Transfer to wire racks, and cool completely.

## Nutrition Facts



### 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, 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%)