



Oatmeal Cookies With White Chocolate Chips and Raisins

 Vegetarian

READY IN



60 min.

SERVINGS



24

CALORIES



141 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoon cinnamon
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.3 cup brown sugar light packed
- ☐ 0.5 cup raisins

- ☐ 1 cup rolled oats
- ☐ 0.5 teaspoon salt
- ☐ 1 stick butter unsalted softened
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup chocolate chips white

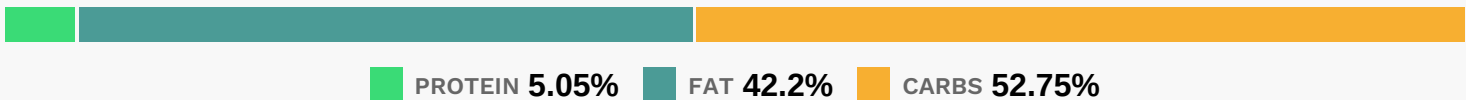
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ blender

Directions

- ☐ Beat the butter, granulated sugar and brown sugar in a bowl with a mixer on medium speed until fluffy.
- ☐ Add the egg and vanilla; beat.
- ☐ Whisk the flour, rolled oats, baking soda, cinnamon and salt in a bowl.
- ☐ Add to the butter mixture and beat until just combined. Stir in the white chocolate chips and raisins.
- ☐ Preheat the oven to 350 degrees F. Scoop rounded tablespoons of dough and roll into balls. Arrange on parchment-lined baking sheets about 2 inches apart. Refrigerate 30 minutes, then bake until the cookies are golden on the bottom, 12 to 15 minutes. Cool on the baking sheets, 10 minutes, then transfer to racks to finish cooling.
- ☐ Photograph by Antonis Achilleos

Nutrition Facts



Properties

Glycemic Index:13.29, Glycemic Load:9.96, Inflammation Score:-1, Nutrition Score:2.5243478132331%

Nutrients (% of daily need)

Calories: 140.76kcal (7.04%), Fat: 6.72g (10.34%), Saturated Fat: 3.99g (24.94%), Carbohydrates: 18.91g (6.3%), Net Carbohydrates: 18.18g (6.61%), Sugar: 10.24g (11.38%), Cholesterol: 19.45mg (6.48%), Sodium: 83.53mg (3.63%), Alcohol: 0.06g (100%), Alcohol %: 0.23% (100%), Protein: 1.81g (3.62%), Manganese: 0.18mg (8.87%), Selenium: 3.84µg (5.48%), Vitamin B1: 0.07mg (4.38%), Vitamin B2: 0.07mg (4.08%), Phosphorus: 40.36mg (4.04%), Folate: 12.38µg (3.1%), Iron: 0.55mg (3.03%), Fiber: 0.72g (2.9%), Vitamin A: 131.28IU (2.63%), Calcium: 23.64mg (2.36%), Vitamin B3: 0.44mg (2.22%), Potassium: 72.74mg (2.08%), Magnesium: 8.28mg (2.07%), Copper: 0.04mg (1.93%), Zinc: 0.25mg (1.69%), Vitamin B5: 0.15mg (1.49%), Vitamin E: 0.22mg (1.48%), Vitamin B12: 0.07µg (1.14%), Vitamin K: 1.11µg (1.06%), Vitamin B6: 0.02mg (1.03%)