



# Oatmeal Cranberry White Chocolate Chunk Cookies

 Vegetarian  Popular

READY IN



44 min.

SERVINGS



30

CALORIES



128 kcal

DESSERT

## Ingredients

- 1 teaspoon baking soda
- 0.7 cup brown sugar packed
- 0.7 cup butter softened
- 1.3 cups cranberries dried
- 2 eggs
- 1.5 cups flour all-purpose
- 1.5 cups rolled oats

- 0.5 teaspoon salt
- 0.7 cup chocolate white coarsely chopped

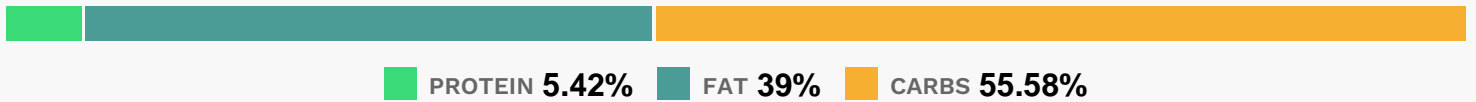
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat oven to 375 degrees F (190 degrees C).
- In a medium bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time.
- Combine oats, flour, salt, and baking soda; stir into butter mixture one cup at a time, mixing well after each addition. Stir in dried cranberries and white chocolate. Drop by rounded teaspoons onto ungreased cookie sheets.
- Bake for 10 to 12 minutes in preheated oven, or until golden brown. Cool on wire racks.

## Nutrition Facts



## Properties

Glycemic Index:7.83, Glycemic Load:5.6, Inflammation Score:-1, Nutrition Score:2.5886956569131%

## Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg Quercetin: 0.23mg, Quercetin: 0.23mg, Quercetin: 0.23mg, Quercetin: 0.23mg

## Nutrients (% of daily need)

Calories: 128.42kcal (6.42%), Fat: 5.69g (8.76%), Saturated Fat: 3.31g (20.71%), Carbohydrates: 18.25g (6.08%), Net Carbohydrates: 17.4g (6.33%), Sugar: 10.21g (11.34%), Cholesterol: 22.37mg (7.46%), Sodium: 116.47mg (5.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.78g (3.56%), Manganese: 0.21mg (10.37%), Selenium: 4.46µg (6.38%), Vitamin B1: 0.07mg (4.78%), Vitamin B2: 0.06mg (3.65%), Folate: 14.52µg (3.63%), Phosphorus: 36.15mg (3.62%), Fiber: 0.85g (3.41%), Iron: 0.58mg (3.2%), Vitamin A: 142.78IU (2.86%), Vitamin B3: 0.47mg (2.37%),

Magnesium: 8.42mg (2.1%), Vitamin E: 0.3mg (2.02%), Zinc: 0.26mg (1.75%), Copper: 0.03mg (1.71%), Calcium: 16.27mg (1.63%), Vitamin B5: 0.16mg (1.59%), Potassium: 44mg (1.26%), Vitamin K: 1.11µg (1.06%)