



Oatmeal-Raisin Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



60

CALORIES



103 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 0.8 cup firmly brown sugar dark packed
- 0.8 cup butter softened
- 2 large eggs
- 2 cups flour all-purpose
- 0.8 cup granulated sugar
- 1 cup quick-cooking oats uncooked
- 1 cup raisins
- 0.8 teaspoon salt

- 12 ounce semisweet chocolate morsels
- 1.5 teaspoons vanilla extract

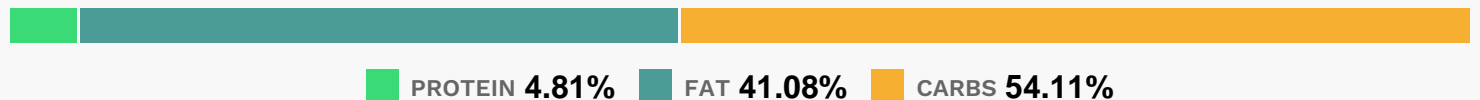
Equipment

- bowl
- baking sheet
- oven
- hand mixer

Directions

- Beat butter and sugars at medium speed with an electric mixer until creamy.
- Add eggs and vanilla, beating until blended.
- Combine flour, soda, oats, and salt in a small bowl; gradually add to butter mixture, beating well. Stir in morsels and raisins. Drop by tablespoonfuls onto lightly greased baking sheets.
- Bake at 350 for 8 to 14 minutes or until desired degree of doneness.
- Remove to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:5.31, Glycemic Load:5.58, Inflammation Score:-1, Nutrition Score:2.226521740789%

Nutrients (% of daily need)

Calories: 103.25kcal (5.16%), Fat: 4.79g (7.36%), Saturated Fat: 2.79g (17.41%), Carbohydrates: 14.18g (4.73%), Net Carbohydrates: 13.33g (4.85%), Sugar: 7.29g (8.11%), Cholesterol: 12.64mg (4.21%), Sodium: 70.09mg (3.05%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Caffeine: 4.88mg (1.63%), Protein: 1.26g (2.52%), Manganese: 0.17mg (8.54%), Copper: 0.09mg (4.59%), Selenium: 2.95µg (4.22%), Iron: 0.73mg (4.04%), Magnesium: 15.79mg (3.95%), Fiber: 0.86g (3.43%), Phosphorus: 31.34mg (3.13%), Vitamin B1: 0.05mg (3.02%), Vitamin B2: 0.04mg (2.27%), Folate: 9.03µg (2.26%), Potassium: 68.22mg (1.95%), Vitamin B3: 0.34mg (1.69%), Zinc: 0.25mg (1.68%), Vitamin A: 82.74IU (1.65%)