



# Oatmeal Raisin Chocolate Chip Orange Pecan Cookies

READY IN



45 min.

SERVINGS



16

CALORIES



361 kcal

DESSERT

## Ingredients

- 1.8 cups flour
- 0.5 teaspoon baking soda
- 0.3 teaspoon cinnamon
- 16 Tbsp butter (2 sticks)
- 1 orange zest grated
- 0.5 cup granulated sugar
- 1 cup brown sugar dark packed
- 1 tsp salt

- 2 tsp vanilla
- 1 large eggs
- 1 egg yolk
- 2.5 cups oatmeal rolled oats instant quick (Quaker or Old Fashioned, do not use )
- 0.7 cup chocolate chips
- 0.5 cup pecans chopped (can sub walnuts)
- 0.5 cup raisins

## Equipment

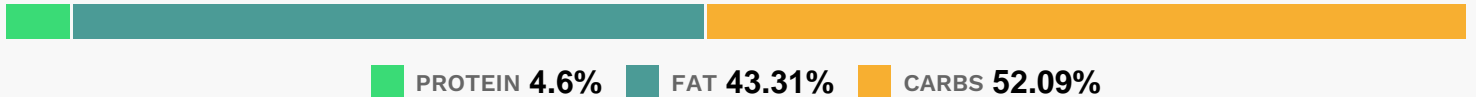
- baking sheet
- sauce pan
- oven
- whisk
- mixing bowl
- stand mixer

## Directions

- Center rack in oven and preheat to 375°F. Line two large cookie sheets with parchment or silicone baking pads.
- Whisk together the flour, baking soda, and cinnamon.
- Combine granulated sugar with grated orange zest, set aside.
- Heat ten tablespoons butter in small saucepan, place remaining 6 tablespoons butter in large mixing bowl. When butter is nicely browned (see: how to brown butter) and has a nutty aroma, pour over the remaining butter and mix until all butter is completely melted.
- Add the granulated sugar and orange, brown sugar, vanilla and salt to the butter and whisk until combined.
- Add the egg and egg yolk.
- Whisk for thirty seconds and let stand for three minutes, repeat this process twice more until mixture is thick and shiny, this will enhance the flavor and texture of the cookies.
- Working with the stand mixer, combine the wet and dry ingredients.

- Mix until fully incorporated.
- Add in the oatmeal, chocolate chips, raisins and nuts and mix well.
- into balls onto baking sheet, about 2 inches apart.
- Bake for 10–11 minutes, until the edges just turn brown.
- Remove from oven and let cool for 5 minutes before transferring the cookies to a rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:19.31, Glycemic Load:16.76, Inflammation Score:-4, Nutrition Score:7.1186956659607%

## Flavonoids

Cyanidin: 0.37mg, Cyanidin: 0.37mg, Cyanidin: 0.37mg, Cyanidin: 0.37mg Delphinidin: 0.25mg, Delphinidin: 0.25mg, Delphinidin: 0.25mg, Delphinidin: 0.25mg Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg, Epigallocatechin: 0.19mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg

## Nutrients (% of daily need)

Calories: 360.77kcal (18.04%), Fat: 17.71g (27.25%), Saturated Fat: 9.22g (57.65%), Carbohydrates: 47.92g (15.98%), Net Carbohydrates: 45.55g (16.56%), Sugar: 24.25g (26.95%), Cholesterol: 54.31mg (18.1%), Sodium: 282.11mg (12.27%), Alcohol: 0.18g (100%), Alcohol %: 0.28% (100%), Protein: 4.23g (8.47%), Manganese: 0.74mg (36.8%), Selenium: 10.4µg (14.85%), Vitamin B1: 0.2mg (13.2%), Fiber: 2.38g (9.52%), Phosphorus: 94.28mg (9.43%), Iron: 1.58mg (8.75%), Folate: 33.86µg (8.47%), Vitamin A: 393.11IU (7.86%), Vitamin B2: 0.13mg (7.49%), Magnesium: 28.18mg (7.04%), Copper: 0.14mg (6.75%), Zinc: 0.81mg (5.38%), Vitamin B3: 1.07mg (5.36%), Potassium: 163.16mg (4.66%), Calcium: 37.4mg (3.74%), Vitamin B5: 0.35mg (3.52%), Vitamin E: 0.5mg (3.35%), Vitamin B6: 0.05mg (2.56%), Vitamin C: 1.3mg (1.58%), Vitamin K: 1.43µg (1.37%), Vitamin B12: 0.07µg (1.23%)