



Oatmeal Raisin Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



102 kcal

DESSERT

Ingredients

- 0.3 teaspoon baking soda
- 0.8 cup brown sugar packed
- 0.5 cup butter softened (1 stick)
- 1 eggs
- 0.5 cup flour
- 0.3 teaspoon ground cinnamon
- 1.5 cups oats uncooked quick
- 0.5 cup raisins dried sweetened
- 24 servings parchment paper reynolds®

- 0.3 teaspoon salt
- 0.5 teaspoon vanilla extract

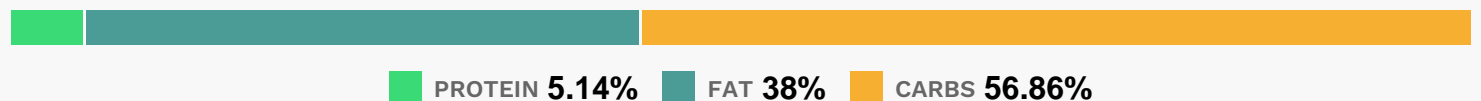
Equipment

- bowl
- baking sheet
- baking paper
- oven
- knife
- wire rack
- hand mixer
- aluminum foil

Directions

- PREHEAT oven to 375F. Line 2 cookie sheets with Reynolds Parchment Paper; set aside. COMBINE flour, baking soda, salt and cinnamon on a sheet of parchment paper; set aside. CREAM butter and brown sugar together in a large bowl, with an electric mixer 2 to 3 minutes or until light and fluffy. Beat in egg and vanilla. Gradually add flour mixture and beat until well blended. Stir in oats and raisins. Drop by rounded teaspoons onto parchment-lined cookie sheets. BAKE, 10 to 12 minutes or until golden brown. Slide cookies on parchment onto a wire rack to cool. ICE CREAM SANDWICH VARIATION: Soften 1/4 cup of your favorite flavor of ice cream or frozen yogurt. Sandwich ice cream between two cookies. Press cookies together until ice cream reaches edges of cookies. With knife, smooth side of ice cream between cookies. Decorate ice cream with colored sprinkles, mini chocolate morsels or chopped candy bars. Repeat for each ice cream sandwich. Wrap individually in Reynolds Wrap Non-Stick Foil and freeze.

Nutrition Facts



Properties

Glycemic Index:8.13, Glycemic Load:3.38, Inflammation Score:-1, Nutrition Score:2.2539130382078%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 101.91kcal (5.1%), Fat: 4.43g (6.81%), Saturated Fat: 2.55g (15.96%), Carbohydrates: 14.9g (4.97%), Net Carbohydrates: 14.19g (5.16%), Sugar: 8.6g (9.56%), Cholesterol: 17.08mg (5.69%), Sodium: 76.62mg (3.33%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 1.35g (2.69%), Manganese: 0.26mg (12.88%), Selenium: 3.6µg (5.14%), Magnesium: 15.51mg (3.88%), Vitamin B1: 0.05mg (3.62%), Phosphorus: 32.09mg (3.21%), Fiber: 0.71g (2.84%), Iron: 0.48mg (2.68%), Vitamin A: 128.28IU (2.57%), Folate: 8.32µg (2.08%), Vitamin B2: 0.03mg (1.97%), Copper: 0.03mg (1.51%), Zinc: 0.22mg (1.47%), Vitamin E: 0.22mg (1.46%), Vitamin B3: 0.27mg (1.37%), Calcium: 11.57mg (1.16%), Potassium: 36.01mg (1.03%)