



Oatmeal Raisin Cookies for Santa

 Vegetarian

READY IN



45 min.

SERVINGS



30

CALORIES



184 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon cinnamon
- ☐ 1 cup brown sugar dark packed
- ☐ 1 large eggs
- ☐ 6.8 oz flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 2.7 cups old fashioned oats
- ☐ 0.7 cup raisins mixed ()

- ☐ 0.8 teaspoon salt
- ☐ 8 oz butter unsalted room temperature
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup walnuts toasted coarsely chopped

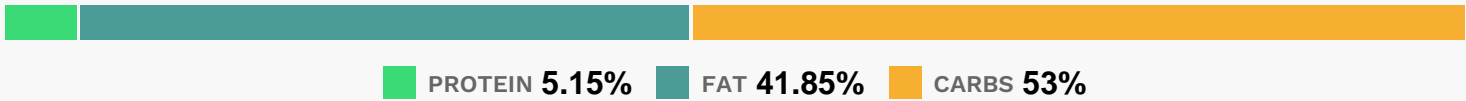
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ blender

Directions

- ☐ Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper. Thoroughly stir the flour, baking soda, salt and cinnamon together in a bowl.
- ☐ Add the oats and stir well. Set aside. In a large mixing bowl, beat the butter and both sugars until light and creamy.
- ☐ Add the vanilla and egg and beat just until mixed. Using lowest speed of mixer (or by hand), stir in the flour mixture, followed by the raisins and nuts. The batter will be very thick. Scoop up very generously rounded tablespoons (you'll be using about 2 tablespoons total) of dough and shape into dense balls.
- ☐ Put the balls on a plate and chill until ready to use or bake immediately.
- ☐ Bake for 10–12 minutes at 350F.
- ☐ Let cool on baking sheets for about 2 minutes, then transfer to a wire rack.

Nutrition Facts



Properties

Glycemic Index:8.96, Glycemic Load:10.1, Inflammation Score:-2, Nutrition Score:3.9373913212963%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg

Nutrients (% of daily need)

Calories: 183.63kcal (9.18%), Fat: 8.76g (13.48%), Saturated Fat: 4.21g (26.32%), Carbohydrates: 24.97g (8.32%), Net Carbohydrates: 23.62g (8.59%), Sugar: 12.3g (13.66%), Cholesterol: 22.45mg (7.48%), Sodium: 101.46mg (4.41%), Alcohol: 0.05g (100%), Alcohol %: 0.14% (100%), Protein: 2.43g (4.85%), Manganese: 0.43mg (21.58%), Selenium: 5.13µg (7.33%), Vitamin B1: 0.1mg (6.55%), Phosphorus: 54.49mg (5.45%), Fiber: 1.35g (5.41%), Copper: 0.1mg (5.01%), Iron: 0.86mg (4.8%), Folate: 18.12µg (4.53%), Magnesium: 18.02mg (4.5%), Vitamin A: 198.7IU (3.97%), Vitamin B2: 0.06mg (3.79%), Zinc: 0.44mg (2.91%), Vitamin B3: 0.54mg (2.71%), Potassium: 86.91mg (2.48%), Vitamin B6: 0.04mg (1.9%), Calcium: 18.08mg (1.81%), Vitamin B5: 0.17mg (1.71%), Vitamin E: 0.25mg (1.66%)