



WHATSheATE

Oatmeal Raisin Cookies I



Vegetarian



Popular

READY IN



60 min.

SERVINGS



48

CALORIES



92 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup butter softened
- ☐ 2 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.8 teaspoon ground cinnamon
- ☐ 0.8 cup brown sugar light packed
- ☐ 1 cup raisins
- ☐ 2.8 cups rolled oats

- ☐ 0.5 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup sugar white

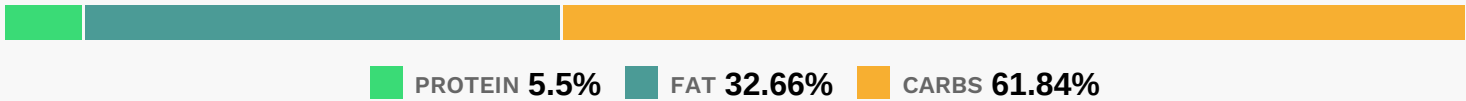
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ In large bowl, cream together butter, white sugar, and brown sugar until smooth. Beat in the eggs and vanilla until fluffy. Stir together flour, baking soda, cinnamon, and salt. Gradually beat into butter mixture. Stir in oats and raisins. Drop by teaspoonfuls onto ungreased cookie sheets.
- ☐ Bake 8 to 10 minutes in the preheated oven, or until golden brown. Cool slightly, remove from sheet to wire rack. Cool completely.

Nutrition Facts



Properties

Glycemic Index:6.23, Glycemic Load:6.32, Inflammation Score:-1, Nutrition Score:2.0243478248949%

Nutrients (% of daily need)

Calories: 91.86kcal (4.59%), Fat: 3.41g (5.25%), Saturated Fat: 1.94g (12.14%), Carbohydrates: 14.54g (4.85%), Net Carbohydrates: 13.76g (5%), Sugar: 6.53g (7.25%), Cholesterol: 14.45mg (4.82%), Sodium: 74.63mg (3.24%), Alcohol: 0.03g (100%), Alcohol %: 0.16% (100%), Protein: 1.29g (2.58%), Manganese: 0.21mg (10.37%), Selenium: 3.12µg (4.46%), Vitamin B1: 0.05mg (3.42%), Fiber: 0.78g (3.12%), Phosphorus: 29.47mg (2.95%), Iron: 0.49mg (2.71%), Vitamin B2: 0.04mg (2.3%), Magnesium: 8.66mg (2.17%), Folate: 8.54µg (2.13%), Vitamin A: 98.63IU (1.97%), Copper: 0.04mg (1.77%), Potassium: 53.5mg (1.53%), Zinc: 0.23mg (1.51%), Vitamin B3: 0.29mg (1.43%), Vitamin B5: 0.1mg (1.04%)