



Oatmeal-Spice Drop Cookies

READY IN



15 min.

SERVINGS



15

CALORIES



202 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 large eggs
- ☐ 0.8 cup flour all-purpose
- ☐ 1 cup gumdrops coarsely chopped
- ☐ 0.8 cup brown sugar light packed
- ☐ 1.5 cups oats instant (not)
- ☐ 0.3 teaspoon salt
- ☐ 8 tablespoons butter unsalted cooled melted (1 stick)
- ☐ 0.5 teaspoon vanilla extract

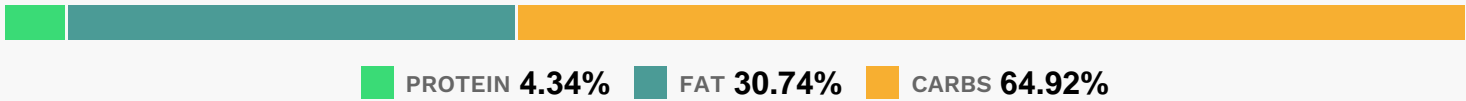
Equipment

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

Directions

- ☐ Preheat oven to 350F. Line two large baking sheets with parchment.
- ☐ Combine flour, baking soda and salt in a bowl.
- ☐ In a large bowl, using an electric mixer on medium speed, beat together butter and brown sugar until well combined. Beat in egg and vanilla. Stir in flour mixture until just combined. Fold in oats and gumdrops.
- ☐ Drop dough by heaping tablespoonfuls onto prepared baking sheets, leaving 2 inches between each cookie.
- ☐ Bake until golden around edges but still soft on top, about 15 minutes.
- ☐ Let stand on baking sheets for about 5 minutes, then transfer to wire rack and cool completely.

Nutrition Facts



Properties

Glycemic Index:12.87, Glycemic Load:14.67, Inflammation Score:-2, Nutrition Score:3.4182609112366%

Nutrients (% of daily need)

Calories: 202.01kcal (10.1%), Fat: 6.96g (10.71%), Saturated Fat: 4.04g (25.25%), Carbohydrates: 33.09g (11.03%), Net Carbohydrates: 32.1g (11.67%), Sugar: 17.96g (19.95%), Cholesterol: 28.45mg (9.48%), Sodium: 89.83mg (3.91%), Alcohol: 0.05g (100%), Alcohol %: 0.12% (100%), Protein: 2.21g (4.43%), Manganese: 0.35mg (17.34%), Selenium: 5.79µg (8.27%), Vitamin B1: 0.09mg (5.92%), Phosphorus: 48.95mg (4.9%), Iron: 0.82mg (4.56%), Vitamin A: 204.59IU (4.09%), Fiber: 1g (4%), Folate: 15.93µg (3.98%), Vitamin B2: 0.06mg (3.7%), Magnesium: 14.24mg (3.56%),

Zinc: 0.39mg (2.61%), Copper: 0.05mg (2.55%), Vitamin B3: 0.48mg (2.4%), Vitamin B5: 0.19mg (1.94%), Calcium: 18.35mg (1.83%), Potassium: 57.87mg (1.65%), Vitamin E: 0.25mg (1.64%), Vitamin D: 0.18µg (1.19%), Vitamin B6: 0.02mg (1.1%)