



Oatmeal Toffee Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



92 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup brown sugar packed
- ☐ 0.3 cup butter softened
- ☐ 1 large eggs
- ☐ 0.8 cup flour all-purpose
- ☐ 1 cup old-fashioned rolled oats
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup almond toffee bits
- ☐ 1 teaspoon vanilla extract

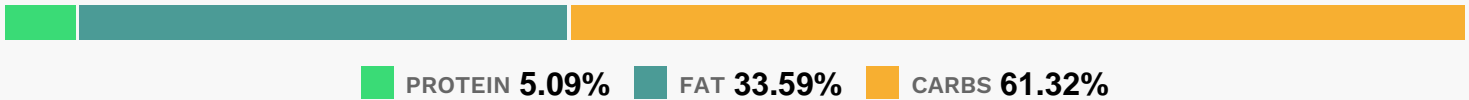
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ measuring cup

Directions

- ☐ Preheat oven to 35
- ☐ Weigh or lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour, oats, baking soda, and salt in a medium bowl; stir with a whisk.
- ☐ Place sugar and butter in a large bowl; beat with a mixer at medium speed until well blended (about 5 minutes).
- ☐ Add vanilla and egg; beat well.
- ☐ Add flour mixture; beat just until combined. Stir in toffee bits.
- ☐ Drop dough by tablespoonfuls 2 inches apart on 2 baking sheets coated with cooking spray.
- ☐ Bake at 350 for 11 minutes or until lightly browned. Cool on pans 1 minute.
- ☐ Remove cookies from pans; cool completely on wire racks.

Nutrition Facts



Properties

Glycemic Index:9, Glycemic Load:4.02, Inflammation Score:-1, Nutrition Score:1.7147825986309%

Nutrients (% of daily need)

Calories: 91.96kcal (4.6%), Fat: 3.45g (5.31%), Saturated Fat: 2g (12.5%), Carbohydrates: 14.18g (4.73%), Net Carbohydrates: 13.73g (4.99%), Sugar: 8.83g (9.81%), Cholesterol: 16.25mg (5.42%), Sodium: 71.84mg (3.12%), Alcohol: 0.06g (100%), Alcohol %: 0.33% (100%), Protein: 1.18g (2.35%), Manganese: 0.15mg (7.74%), Selenium: 3.07µg (4.39%), Vitamin B1: 0.05mg (3.16%), Phosphorus: 24.1mg (2.41%), Folate: 9.41µg (2.35%), Iron: 0.41mg (2.29%), Vitamin B2: 0.04mg (2.19%), Vitamin A: 108.19IU (2.16%), Fiber: 0.45g (1.79%), Magnesium: 6.59mg (1.65%), Vitamin B3: 0.28mg (1.4%), Zinc: 0.19mg (1.24%), Copper: 0.02mg (1.19%), Calcium: 10.93mg (1.09%), Vitamin B5: 0.1mg (1.03%)