



Orange Slice Cookies I

 Dairy Free

READY IN



45 min.

SERVINGS



72

CALORIES



97 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 2 eggs
- 2 cups flour all-purpose
- 2 cups jam orange-flavored
- 2 cups oats quick
- 0.5 teaspoon salt

- 1 cup shortening
- 1 teaspoon vanilla extract
- 1 cup granulated sugar white

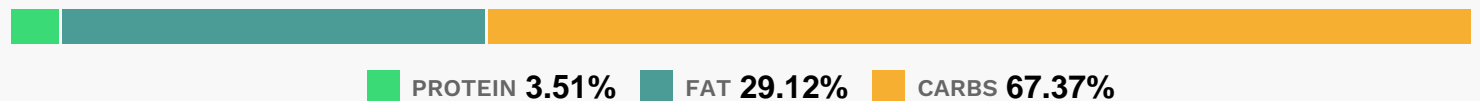
Equipment

- baking sheet
- oven
- mixing bowl
- wire rack

Directions

- In large mixing bowl, cream together sugars and shortening till fluffy.
- Add eggs and vanilla; beat well. Stir together the flour, baking powder, baking soda, and salt. Stir into creamed mixture.
- Stir in the oats, and the orange candy. NOTE: Dip a pair of kitchen shears into a glass of hot water or spray with a non-stick spray to make snipping the orange slices easier. Using about one tablespoon of mixture for each cookie, roll into one inch balls.
- Place on greased cookie sheets.
- Bake in a 350 degree F (175 degrees C) oven for 10 to 12 minutes or until lightly browned.
- Remove and cool on a wire rack.

Nutrition Facts



Properties

Glycemic Index:4.96, Glycemic Load:8.25, Inflammation Score:-1, Nutrition Score:1.5239130530668%

Nutrients (% of daily need)

Calories: 96.66kcal (4.83%), Fat: 3.17g (4.87%), Saturated Fat: 0.78g (4.88%), Carbohydrates: 16.49g (5.5%), Net Carbohydrates: 16.08g (5.85%), Sugar: 10.37g (11.52%), Cholesterol: 4.55mg (1.52%), Sodium: 43.14mg (1.88%), Alcohol: 0.02g (100%), Alcohol %: 0.1% (100%), Protein: 0.86g (1.72%), Manganese: 0.13mg (6.34%), Selenium:

2.56µg (3.66%), Vitamin B1: 0.04mg (2.8%), Folate: 8.72µg (2.18%), Iron: 0.36mg (2.03%), Phosphorus: 19.62mg (1.96%), Vitamin B2: 0.03mg (1.95%), Magnesium: 7.67mg (1.92%), Fiber: 0.41g (1.64%), Vitamin K: 1.6µg (1.52%), Vitamin E: 0.22mg (1.44%), Copper: 0.03mg (1.27%), Vitamin B3: 0.23mg (1.16%), Vitamin C: 0.83mg (1.01%)