



Outrageous Chocolate Chip Cookies

 Popular

READY IN



25 min.

SERVINGS



36

CALORIES



110 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.3 cup brown sugar packed
- ☐ 0.5 cup butter
- ☐ 1 eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup peanut butter
- ☐ 0.5 cup rolled oats
- ☐ 0.3 teaspoon salt

- ☐ 1 cup semi chocolate chips
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.5 cup sugar white

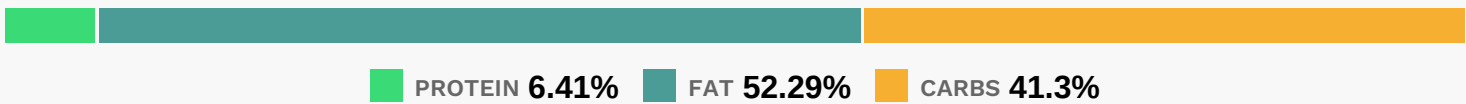
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ In a medium bowl, cream together the butter, white sugar and brown sugar until smooth. Stir in the peanut butter, vanilla and egg until well blended.
- ☐ Combine the flour, baking soda and salt; stir into the batter just until moistened.
- ☐ Mix in the oats and chocolate chips until evenly distributed. Drop by tablespoonfuls on to lightly greased cookie sheets.
- ☐ Bake for 10 to 12 minutes in the preheated oven, until the edges start to brown. Cool on cookie sheets for about 5 minutes before transferring to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.92, Glycemic Load:4.2, Inflammation Score:-1, Nutrition Score:2.429999983829%

Nutrients (% of daily need)

Calories: 110.2kcal (5.51%), Fat: 6.54g (10.06%), Saturated Fat: 3.14g (19.63%), Carbohydrates: 11.61g (3.87%), Net Carbohydrates: 10.84g (3.94%), Sugar: 6.99g (7.77%), Cholesterol: 11.63mg (3.88%), Sodium: 85.17mg (3.7%), Alcohol: 0.02g (100%), Alcohol %: 0.11% (100%), Caffeine: 4.3mg (1.43%), Protein: 1.8g (3.61%), Manganese: 0.19mg (9.26%), Copper: 0.09mg (4.45%), Magnesium: 17.57mg (4.39%), Vitamin B3: 0.74mg (3.7%), Phosphorus: 36.78mg (3.68%), Selenium: 2.52µg (3.6%), Iron: 0.63mg (3.47%), Fiber: 0.78g (3.12%), Vitamin E: 0.45mg (2.99%), Vitamin B1: 0.04mg (2.64%), Folate: 10.49µg (2.62%), Vitamin B2: 0.04mg (2.08%), Zinc: 0.31mg (2.06%), Potassium: 61.65mg

(1.76%), Vitamin A: 87.89IU (1.76%), Vitamin B6: 0.02mg (1.16%), Vitamin B5: 0.11mg (1.06%)