



## Paula's Loaded Oatmeal Cookies

READY IN



65 min.

SERVINGS



42

CALORIES



98 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 0.3 cup butter ()
- 0.3 cup butter softened ()
- 1 eggs
- 0.8 cups flour all-purpose
- 0.3 teaspoon ground allspice
- 0.5 teaspoon ground cinnamon
- 0.1 teaspoon ground cloves

- 0.5 teaspoon ground ginger
- 0.8 cup brown sugar light packed
- 0.5 teaspoon nutmeg freshly ground
- 1.5 cups powdered sugar sifted
- 1 cup quick-cooking oatmeal
- 0.5 cup raisins
- 0.3 teaspoon salt
- 0.5 teaspoon vanilla extract
- 0.5 teaspoon vanilla extract pure
- 0.3 cup vegetable shortening
- 0.8 cup walnuts chopped

## Equipment

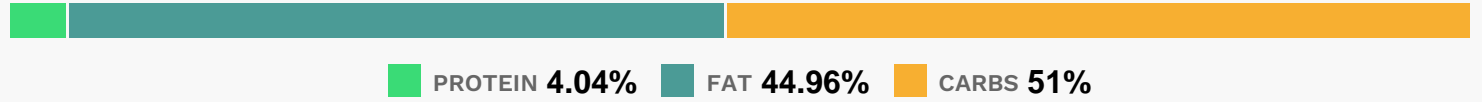
- bowl
- baking sheet
- sauce pan
- oven
- hand mixer

## Directions

- Preheat oven to 350 degrees F.
- Grease 1 or more cookie sheets. Using an electric mixer, cream together butter, shortening, and sugar in a bowl until fluffy.
- Add egg and beat until mixture is light in color.
- Sift together flour, baking soda, salt, baking powder, ginger, nutmeg, cinnamon, cloves, and allspice; stir into creamed mixture. Fold in oatmeal, raisins, walnuts, and vanilla, blending well. Drop by rounded teaspoons onto cookie sheet.
- Bake for 12 to 15 minutes.
- Drizzle with Brown Butter Icing.

- In a small saucepan heat butter over medium heat until golden brown, stirring occasionally.
- Remove saucepan from heat; stir in sifted powdered sugar and vanilla. Stir in enough water (2 to 3 tablespoons) to make an icing of drizzling consistency.
- Drizzle on warm cookies.

## Nutrition Facts



## Properties

Glycemic Index:11.92, Glycemic Load:2.75, Inflammation Score:-1, Nutrition Score:1.7582608577998%

## Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg

## Nutrients (% of daily need)

Calories: 97.93kcal (4.9%), Fat: 5.05g (7.77%), Saturated Fat: 1.89g (11.81%), Carbohydrates: 12.89g (4.3%), Net Carbohydrates: 12.36g (4.5%), Sugar: 8.12g (9.02%), Cholesterol: 9.71mg (3.24%), Sodium: 52.69mg (2.29%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 1.02g (2.04%), Manganese: 0.19mg (9.71%), Selenium: 1.96µg (2.8%), Copper: 0.05mg (2.62%), Magnesium: 10.22mg (2.56%), Vitamin B1: 0.04mg (2.53%), Phosphorus: 23.83mg (2.38%), Fiber: 0.52g (2.1%), Iron: 0.36mg (2.02%), Folate: 7.44µg (1.86%), Vitamin B2: 0.03mg (1.55%), Vitamin A: 73.78IU (1.48%), Vitamin E: 0.18mg (1.19%), Potassium: 41mg (1.17%), Calcium: 11.57mg (1.16%), Zinc: 0.16mg (1.1%), Vitamin B6: 0.02mg (1.06%)