



Pecan-Raisin Drop Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



50

CALORIES



56 kcal

DESSERT

Ingredients

- 1 cup flour
- 0.3 teaspoon baking soda
- 0.8 teaspoon kosher salt
- 1 large eggs
- 0.8 cup brown sugar packed ()
- 0.8 cup pecans coarsely chopped
- 0.8 cup raisins
- 0.5 cup butter unsalted melted

1 teaspoon vanilla extract

Equipment

bowl

oven

whisk

Directions

Preheat oven to 350°F. Line 2 baking sheets with parchment.

Mix first 3 ingredients in bowl.

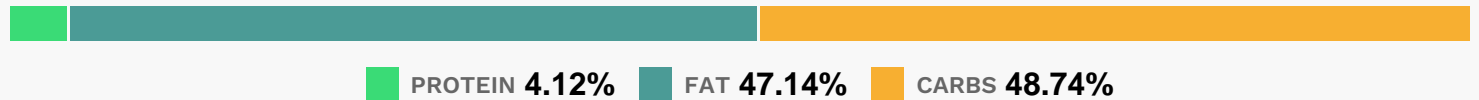
Whisk sugar and butter in large bowl, 1 minute.

Whisk in egg and vanilla. Stir in dry ingredients, then raisins and nuts. Drop dough by rounded teaspoonfuls onto sheets.

Bake about 12 minutes.

Transfer parchment to racks; cool.

Nutrition Facts



Properties

Glycemic Index: 2.88, Glycemic Load: 2.3, Inflammation Score: -1, Nutrition Score: 1.076521732237%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg

Nutrients (% of daily need)

Calories: 56.28kcal (2.81%), Fat: 3.04g (4.68%), Saturated Fat: 1.3g (8.11%), Carbohydrates: 7.08g (2.36%), Net Carbohydrates: 6.72g (2.44%), Sugar: 3.28g (3.65%), Cholesterol: 8.6mg (2.87%), Sodium: 43.61mg (1.9%), Alcohol: 0.03g (100%), Alcohol %: 0.27% (100%), Protein: 0.6g (1.2%), Manganese: 0.09mg (4.62%), Vitamin B1: 0.03mg

(2.16%), Selenium: 1.29µg (1.84%), Copper: 0.03mg (1.54%), Fiber: 0.36g (1.43%), Iron: 0.25mg (1.4%), Vitamin B2: 0.02mg (1.39%), Folate: 5.54µg (1.38%), Vitamin A: 62.96IU (1.26%), Phosphorus: 11.11mg (1.11%)