



Pistachio Cranberry Oatmeal Icebox Cookies

 Vegetarian

READY IN



300 min.

SERVINGS



100

CALORIES



65 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 4 ounces bittersweet white melted (see Cooks' notes)
- ☐ 4 ounces cranberries dried
- ☐ 2 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.7 cup granulated sugar
- ☐ 0.5 teaspoon ground cinnamon

- ☐ 0.3 teaspoon ground nutmeg
- ☐ 1 cup brown sugar light packed
- ☐ 3 cups old-fashioned rolled oats
- ☐ 5 ounces roasted and pistachios salted shelled
- ☐ 0.3 teaspoon salt
- ☐ 1 cup butter unsalted softened
- ☐ 1.5 teaspoons vanilla

Equipment

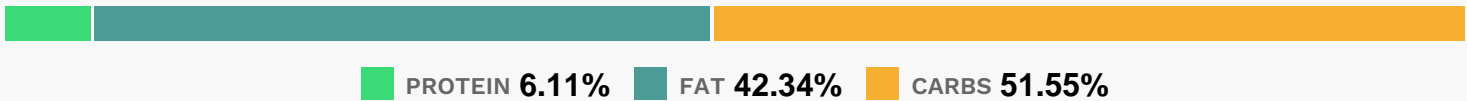
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil
- ☐ ziploc bags
- ☐ wax paper
- ☐ microwave
- ☐ serrated knife

Directions

- ☐ Beat together butter and sugars in a large bowl with an electric mixer at medium-high speed until light and fluffy, then beat in baking powder and soda, spices, and salt until well combined.
- ☐ Add eggs and vanilla and beat well.
- ☐ Add flour and mix on low speed until just combined well. Stir in oats, pistachios, and cranberries.

- ☐ Divide dough in quarters. Shape each quarter on a large sheet of wax paper, using paper as an aid, into a 9-inch-long log, and wrap up tightly in paper first, then in plastic wrap, twisting ends (like a piece of hard candy). Chill until firm, at least 4 hours.
- ☐ Heat oven to 350°F with racks in upper and lower thirds. Line 2 large baking sheets with parchment paper.
- ☐ Work with 1 log at a time, keeping remaining log chilled. If log softens as you work with it, rewrap it and chill or freeze it until firm. Using serrated knife, cut a 1/4-inch-thick slice from log with a sawing motion and place on baking sheet. Continue cutting, arranging slices as cut about 2 inches apart on sheet.
- ☐ Bake, switching position of sheets halfway through baking, until golden and set, 8 to 10 minutes total. Cool cookies on baking sheets 1 minute before transferring to racks to cool completely. (Parchment can be reused, but cool baking sheets between batches.)
- ☐ If garnishing with a drizzle of melted chocolate, finely chop the chocolate then melt it in microwave at 50 percent power for 30-second intervals, stirring, until smooth. Or, melt the chopped chocolate in a metal bowl set over a pan of barely simmering water.
- ☐ Cool chocolate slightly, then put in plastic bag and press out excess air. Snip a tiny opening in bottom corner of bag, then twist bag firmly just above chocolate and drizzle over cookies on racks set over wax paper or a pan.
- ☐ Let cookies stand at cool room temperature until chocolate is set.
- ☐ •Cookie dough logs can be frozen, well-wrapped in paper and plastic then foil, up to 1 month. •Cookies keep in cookie tins, in layers separated by wax paper, 5 days.

Nutrition Facts



Properties

Glycemic Index:4.4, Glycemic Load:3.05, Inflammation Score:-1, Nutrition Score:1.4578260954307%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 65.06kcal (3.25%), Fat: 3.14g (4.83%), Saturated Fat: 1.53g (9.55%), Carbohydrates: 8.6g (2.87%), Net Carbohydrates: 8.09g (2.94%), Sugar: 5.11g (5.68%), Cholesterol: 8.84mg (2.95%), Sodium: 19.11mg (0.83%), Alcohol: 0.02g (100%), Alcohol %: 0.17% (100%), Protein: 1.02g (2.04%), Manganese: 0.13mg (6.25%), Selenium: 1.86µg (2.66%), Vitamin B1: 0.04mg (2.64%), Phosphorus: 24.54mg (2.45%), Fiber: 0.51g (2.04%), Copper: 0.03mg (1.72%), Iron: 0.29mg (1.63%), Vitamin B6: 0.03mg (1.56%), Magnesium: 6.06mg (1.52%), Vitamin B2: 0.02mg (1.44%), Folate: 5.58µg (1.39%), Vitamin A: 68.38IU (1.37%), Calcium: 10.81mg (1.08%), Zinc: 0.16mg (1.06%)