



## Snickers™-Oatmeal Cookies

 Vegetarian

READY IN



60 min.

SERVINGS



36

CALORIES



180 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 0.8 cup butter softened
- 13.3 oz chocolate bar cut into 8 pieces
- 2 eggs
- 2.3 cups flour all-purpose
- 1 tablespoon milk
- 2 cups oats

- 0.5 cup sugar
- 1 teaspoon vanilla

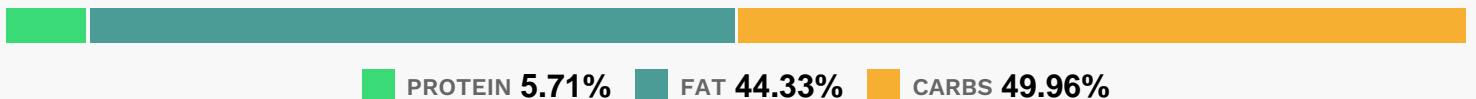
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Heat oven to 350F. Spray cookie sheets with nonstick cooking spray. In large bowl, combine brown sugar, sugar and butter; beat until light and fluffy.
- Add milk, vanilla and eggs; blend well.
- Add flour and baking soda; mix well. Stir in oats until well combined. Stir candy pieces into dough.
- Drop dough by heaping tablespoonfuls 2 inches apart onto sprayed cookie sheets.
- Bake at 350F. for 10 to 12 minutes or until light golden brown. Cool 2 minutes; remove from cookie sheets.

## Nutrition Facts



## Properties

Glycemic Index:8.22, Glycemic Load:8.14, Inflammation Score:-2, Nutrition Score:4.7204348030298%

## Nutrients (% of daily need)

Calories: 180.03kcal (9%), Fat: 8.93g (13.73%), Saturated Fat: 5.14g (32.14%), Carbohydrates: 22.63g (7.54%), Net Carbohydrates: 20.83g (7.57%), Sugar: 11.32g (12.58%), Cholesterol: 19.63mg (6.54%), Sodium: 68.71mg (2.99%), Alcohol: 0.04g (100%), Alcohol %: 0.12% (100%), Caffeine: 8.38mg (2.79%), Protein: 2.59g (5.17%), Manganese: 0.43mg (21.29%), Copper: 0.22mg (10.94%), Iron: 1.89mg (10.49%), Magnesium: 32.82mg (8.2%), Selenium: 5.56µg (7.94%), Fiber: 1.81g (7.23%), Phosphorus: 65.81mg (6.58%), Vitamin B1: 0.09mg (5.8%), Folate: 17.09µg (4.27%), Zinc: 0.61mg (4.03%), Vitamin B2: 0.07mg (3.98%), Potassium: 113.03mg (3.23%), Vitamin B3: 0.63mg (3.17%), Vitamin A: 136.14IU (2.72%), Calcium: 19.29mg (1.93%), Vitamin B5: 0.18mg (1.81%), Vitamin E: 0.22mg (1.47%), Vitamin K: 1.22µg (1.16%), Vitamin B12: 0.06µg (1.02%)