



## Strawberry Cinnamon Oatmeal Cookies

READY IN



35 min.

SERVINGS



24

CALORIES



180 kcal

DESSERT

### Ingredients

- 0.5 teaspoon baking soda
- 0.8 cup brown sugar
- 1 eggs
- 2 cups flour all-purpose
- 0.5 teaspoon ground cinnamon
- 0.5 cup butter softened
- 0.5 cup olive oil
- 3.3 cups rolled oats
- 0.5 cup strawberry yogurt fruit spread

- 1 teaspoon vanilla extract
- 0.8 cup sugar white

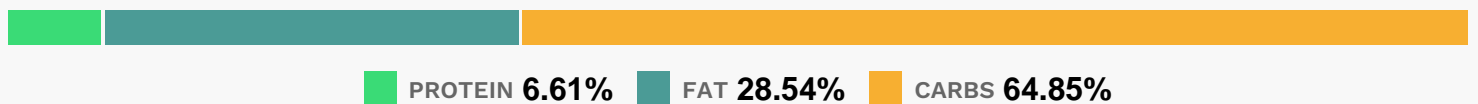
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a large bowl, cream together the strawberry spread, margarine, white sugar and brown sugar until smooth. Beat in the egg and vanilla, then stir in the olive oil.
- Combine the flour, baking soda and cinnamon; stir into the creamed mixture.
- Mix in the oats until well blended. Drop dough by heaping spoonfuls 2 inches apart onto the prepared cookie sheets.
- Bake for 12 to 15 minutes in the preheated oven, or until the tops are lightly browned.
- Let cookies stand for 1 minute on the baking sheet before removing to wire racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:7.92, Glycemic Load:12.64, Inflammation Score:-3, Nutrition Score:4.47217392638%

## Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

## Nutrients (% of daily need)

Calories: 180.09kcal (9%), Fat: 5.77g (8.87%), Saturated Fat: 1.14g (7.09%), Carbohydrates: 29.48g (9.83%), Net Carbohydrates: 28.05g (10.2%), Sugar: 13.95g (15.5%), Cholesterol: 7.28mg (2.43%), Sodium: 75.7mg (3.29%), Alcohol: 0.06g (100%), Alcohol %: 0.14% (100%), Protein: 3g (6.01%), Manganese: 0.48mg (24.12%), Selenium: 7.39µg (10.56%), Vitamin B1: 0.13mg (8.9%), Phosphorus: 65.28mg (6.53%), Folate: 23.56µg (5.89%), Iron: 1.05mg

(5.83%), Fiber: 1.43g (5.71%), Vitamin B2: 0.09mg (5.24%), Magnesium: 18.47mg (4.62%), Vitamin B3: 0.75mg (3.75%), Vitamin A: 180.77IU (3.62%), Zinc: 0.5mg (3.33%), Copper: 0.06mg (3.16%), Vitamin E: 0.35mg (2.33%), Calcium: 21.44mg (2.14%), Potassium: 74.15mg (2.12%), Vitamin B5: 0.21mg (2.1%), Vitamin B6: 0.02mg (1.1%)