



Thin, Chewy Oatmeal

 Vegetarian

READY IN



22 min.

SERVINGS



24

CALORIES



117 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- ☐ 0.8 cup all purpose flour
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoon cinnamon
- ☐ 1.5 cups cooking if necessary quick
- ☐ 1 large eggs
- ☐ 0.1 teaspoon nutmeg fresh
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup brown sugar light

- ☐ 0.8 cup raisins
- ☐ 0.5 scant teaspoon salt (AH uses)
- ☐ 8 tablespoons butter unsalted
- ☐ 1 teaspoon vanilla

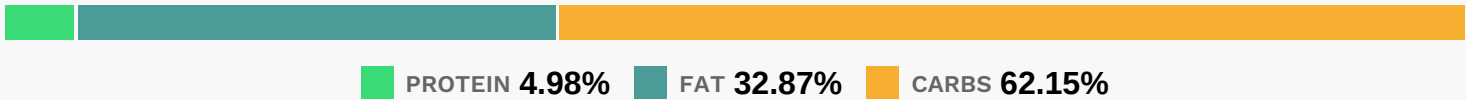
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F. Line 2 cookie sheets with parchment paper.Cream butter and both sugars with an electric mixer; beat in vanilla and eggs.Stir together flour, baking soda, salt, cinnamon and nutmeg in a separate bowl.
- ☐ Add the flour mixture to the butter mixture and stir until blended. Stir in the oats, followed by the raisins.Using wet hands, shape the dough into equal (1 inch) rounds.
- ☐ Bake for 10–12 minutes (mine took 1
- ☐ or until cookies are brown around the edges.
- ☐ Let sit on cookie sheet for a few minutes, then transfer to wire racks to Cool
- ☐ Makes 2 dozen

Nutrition Facts



Properties

Glycemic Index:13.29, Glycemic Load:8.15, Inflammation Score:-1, Nutrition Score:2.4204347677853%

Nutrients (% of daily need)

Calories: 117.37kcal (5.87%), Fat: 4.39g (6.76%), Saturated Fat: 2.54g (15.85%), Carbohydrates: 18.69g (6.23%), Net Carbohydrates: 17.74g (6.45%), Sugar: 8.7g (9.67%), Cholesterol: 17.78mg (5.93%), Sodium: 29.27mg (1.27%), Alcohol: 0.06g (100%), Alcohol %: 0.25% (100%), Protein: 1.5g (2.99%), Manganese: 0.23mg (11.73%), Selenium: 3.58µg (5.12%), Vitamin B1: 0.06mg (4.01%), Fiber: 0.95g (3.8%), Phosphorus: 33.88mg (3.39%), Iron: 0.59mg (3.28%), Vitamin B2: 0.05mg (2.79%), Vitamin A: 128IU (2.56%), Folate: 10.08µg (2.52%), Magnesium: 10.03mg (2.51%), Copper: 0.04mg (2.21%), Potassium: 70.54mg (2.02%), Vitamin B3: 0.35mg (1.74%), Zinc: 0.25mg (1.69%), Vitamin B5: 0.12mg (1.19%), Calcium: 11.08mg (1.11%), Vitamin B6: 0.02mg (1.05%), Vitamin E: 0.15mg (1.03%)