



Triple-Chocolate Cranberry Oatmeal Cookies

READY IN



45 min.

SERVINGS



30

CALORIES



148 kcal

DESSERT

Ingredients

- ☐ 1 cup flour
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoon cinnamon
- ☐ 0.5 cup cranberries fresh coarsely chopped
- ☐ 1 large eggs
- ☐ 0.5 cup brown sugar packed ()
- ☐ 2 ounces chocolate white chopped (for drizzling)
- ☐ 0.5 cup milk chocolate chips
- ☐ 1 cup oats

- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup semi chocolate chips
- ☐ 0.5 cup sugar
- ☐ 10 tablespoons butter unsalted room temperature ()
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup chocolate chips white

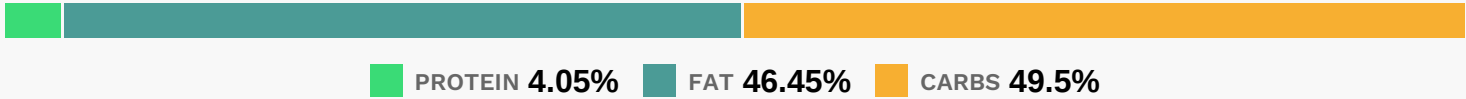
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ double boiler
- ☐ hand mixer

Directions

- ☐ Position rack in center of oven and preheat to 350°F. Line 2 large rimmed baking sheets with parchment paper.
- ☐ Whisk flour, baking soda, cinnamon, and salt in medium bowl to blend. Using electric mixer, beat butter and both sugars in large bowl until smooth. Beat in egg and vanilla.
- ☐ Add flour mixture and oats and stir until blended. Stir in all chocolate chips and cranberries.
- ☐ Drop batter by rounded tablespoonfuls onto prepared sheets, 2 inches apart.
- ☐ Bake cookies, 1 sheet at a time, until edges are light brown, about 16 minutes. Cool on sheets 5 minutes.
- ☐ Transfer to rack; cool completely.
- ☐ Stir chopped milk chocolate in top of double boiler until melted and smooth. Using small spoon, drizzle melted chocolate over cookies in zigzag pattern.
- ☐ Let stand until milk chocolate sets, about 1 hour. (Can be made 2 days ahead. Store in airtight container at room temperature.)

Nutrition Facts



Properties

Glycemic Index:12.5, Glycemic Load:7.33, Inflammation Score:-1, Nutrition Score:2.3834782683331%

Flavonoids

Cyanidin: 0.77mg, Cyanidin: 0.77mg, Cyanidin: 0.77mg, Cyanidin: 0.77mg Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Peonidin: 0.82mg, Peonidin: 0.82mg, Peonidin: 0.82mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg Myricetin: 0.11mg, Myricetin: 0.11mg, Myricetin: 0.11mg, Myricetin: 0.11mg Quercetin: 0.25mg, Quercetin: 0.25mg, Quercetin: 0.25mg, Quercetin: 0.25mg

Nutrients (% of daily need)

Calories: 147.98kcal (7.4%), Fat: 7.75g (11.92%), Saturated Fat: 4.63g (28.95%), Carbohydrates: 18.58g (6.19%), Net Carbohydrates: 17.87g (6.5%), Sugar: 12.72g (14.13%), Cholesterol: 17.44mg (5.81%), Sodium: 46.55mg (2.02%), Alcohol: 0.05g (100%), Alcohol %: 0.18% (100%), Protein: 1.52g (3.04%), Manganese: 0.18mg (9.1%), Selenium: 3.29µg (4.7%), Phosphorus: 36.77mg (3.68%), Vitamin B1: 0.05mg (3.35%), Iron: 0.57mg (3.19%), Copper: 0.06mg (3.1%), Vitamin B2: 0.05mg (2.96%), Fiber: 0.71g (2.85%), Magnesium: 11.27mg (2.82%), Vitamin A: 129.69IU (2.59%), Folate: 9.81µg (2.45%), Calcium: 21.39mg (2.14%), Zinc: 0.27mg (1.82%), Potassium: 63.85mg (1.82%), Vitamin B3: 0.35mg (1.74%), Vitamin E: 0.23mg (1.51%), Vitamin B5: 0.13mg (1.28%), Vitamin K: 1.15µg (1.1%)