



Triple-Chocolate Cranberry Oatmeal Cookies

 Popular

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



PROTEIN 4.05% FAT 46.45% CARBS 49.5%

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, 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%), Potassium: 63.85mg (1.82%), Zinc: 0.27mg (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%)