



White Chocolate-Oatmeal-Raisin Cookies

READY IN



25 min.

SERVINGS



100

CALORIES



41 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar light packed
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup golden raisins
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1 cup oats uncooked
- ☐ 1 teaspoon orange extract (see note)

- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup butter unsalted softened
- ☐ 2 cups chocolate white chopped

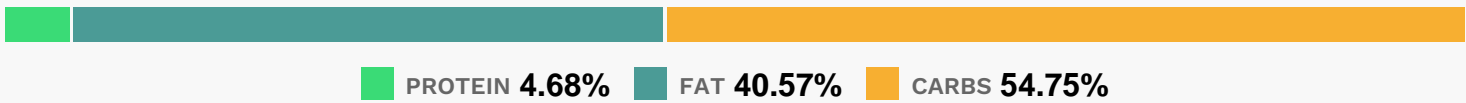
Equipment

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

Directions

- ☐ Combine first 4 ingredients in a medium bowl.
- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugars, beating well. Beat in egg and orange flavoring just until combined.
- ☐ Add flour mixture and oats; stir until blended. Stir in white chocolate and raisins. Cover and chill dough 1 hour, if desired.
- ☐ Line 2 large baking sheets with parchment paper. Drop batter by heaping tablespoonfuls, 3" apart, onto prepared baking sheets.
- ☐ Bake at 350 for 13 to 15 minutes or until lightly browned. Cool on baking sheets 5 minutes.
- ☐ Transfer cookies to wire racks to cool completely.
- ☐ Prep: 10 min.; Cook: 15 min. per batch; Other: 5 min.
- ☐ Editor's favorite; Make ahead
- ☐ Note: Order fiori di sicilia from kingarthurflour.com/. It's very affordable, and a small vial will perfume your kitchen for a long time.

Nutrition Facts



Properties

Glycemic Index:3.17, Glycemic Load:2.98, Inflammation Score:-1, Nutrition Score:0.65565217351136%

Flavonoids

Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 40.95kcal (2.05%), Fat: 1.89g (2.9%), Saturated Fat: 1.12g (7.02%), Carbohydrates: 5.73g (1.91%), Net Carbohydrates: 5.57g (2.03%), Sugar: 4.07g (4.52%), Cholesterol: 4.85mg (1.62%), Sodium: 14.98mg (0.65%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.49g (0.98%), Manganese: 0.04mg (2.15%), Selenium: 0.97µg (1.38%), Phosphorus: 11.47mg (1.15%), Vitamin B2: 0.02mg (1.13%), Vitamin B1: 0.02mg (1.03%)