



White Chocolate, Strawberry, and Oatmeal Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



101 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup brown sugar packed
- ☐ 0.3 cup butter softened
- ☐ 0.3 cup premium chocolate chips white (such as Ghirardelli)
- ☐ 0.8 cup strawberries dried coarsely chopped
- ☐ 1 large eggs
- ☐ 3.3 ounces flour all-purpose
- ☐ 1 cup regular oats

- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract

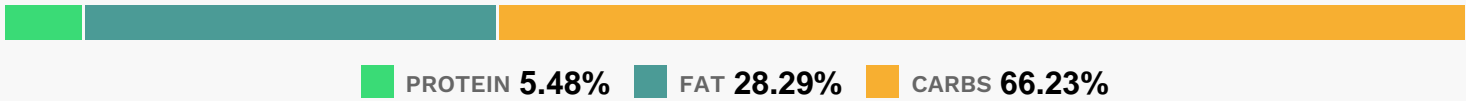
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ stand mixer
- ☐ measuring cup

Directions

- ☐ Preheat oven to 35
- ☐ Lightly spoon flour into a measuring cup; level with a knife.
- ☐ Combine flour, oats, baking soda, and salt; stir with a whisk.
- ☐ Place sugar and butter in the bowl of a stand mixer; beat at medium speed until well blended (about 3 minutes).
- ☐ Add vanilla and egg; beat well. Gradually add flour mixture, beating until blended.
- ☐ Add strawberries and chips; beat at low speed just until blended.
- ☐ Drop dough by tablespoonfuls 2 inches apart onto baking sheets coated with cooking spray.
- ☐ Bake at 350 for 12 minutes or until lightly browned.
- ☐ Remove from oven; cool on pan 1 minute.
- ☐ Remove cookies from pan; cool completely on wire racks.

Nutrition Facts



Properties

Glycemic Index:9.79, Glycemic Load:3.99, Inflammation Score:-1, Nutrition Score:1.8478261084984%

Nutrients (% of daily need)

Calories: 101.21kcal (5.06%), Fat: 3.18g (4.89%), Saturated Fat: 1.81g (11.31%), Carbohydrates: 16.74g (5.58%), Net Carbohydrates: 16.01g (5.82%), Sugar: 10.94g (12.15%), Cholesterol: 13.36mg (4.45%), Sodium: 69.66mg (3.03%), Alcohol: 0.06g (100%), Alcohol %: 0.29% (100%), Protein: 1.38g (2.77%), Manganese: 0.16mg (7.76%), Selenium: 3.17µg (4.53%), Vitamin B1: 0.05mg (3.27%), Fiber: 0.73g (2.94%), Phosphorus: 27.48mg (2.75%), Iron: 0.45mg (2.51%), Vitamin B2: 0.04mg (2.48%), Folate: 9.58µg (2.4%), Magnesium: 6.77mg (1.69%), Calcium: 16.67mg (1.67%), Vitamin B3: 0.3mg (1.5%), Vitamin A: 71.09IU (1.42%), Zinc: 0.2mg (1.34%), Copper: 0.03mg (1.26%), Vitamin B5: 0.11mg (1.14%), Potassium: 36.43mg (1.04%)