



Wilderness Place Lodge Cookies

READY IN



32 min.

SERVINGS



60

CALORIES



233 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 2 cups brown sugar packed
- ☐ 2 cups butter
- ☐ 2 cups chocolate chips
- ☐ 1 cup coconut or
- ☐ 4 eggs
- ☐ 3 cups flour all-purpose
- ☐ 6 cups cooking oats quick
- ☐ 1 cup raisins

- ☐ 2 teaspoons salt
- ☐ 2 teaspoons vanilla extract
- ☐ 2 cups walnuts toasted chopped
- ☐ 2 cups sugar white

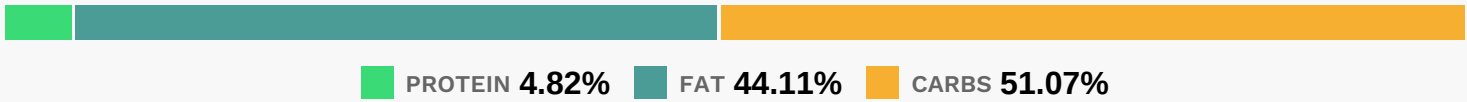
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- ☐ In a very large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla.
- ☐ Combine the flour, salt and baking soda; stir into the sugar mixture until well incorporated.
- ☐ Mix in oats, then stir in the chocolate chips, nuts, coconut and raisins. Drop by heaping teaspoonfuls onto the prepared cookie sheets.
- ☐ Bake for 10 to 12 minutes in the preheated oven, or until golden brown.
- ☐ Let cookies cool for a few minutes on the cookie sheets before removing to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:5.81, Glycemic Load:12.29, Inflammation Score:-3, Nutrition Score:4.7491304628227%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg

Nutrients (% of daily need)

Calories: 232.58kcal (11.63%), Fat: 11.77g (18.11%), Saturated Fat: 5.79g (36.2%), Carbohydrates: 30.66g (10.22%), Net Carbohydrates: 29.19g (10.61%), Sugar: 17.54g (19.49%), Cholesterol: 27.18mg (9.06%), Sodium: 170.34mg (7.41%), Alcohol: 0.05g (100%), Alcohol %: 0.11% (100%), Protein: 2.9g (5.79%), Manganese: 0.56mg (27.86%), Selenium: 6.32µg (9.03%), Magnesium: 31.76mg (7.94%), Vitamin B1: 0.11mg (7.42%), Phosphorus: 68.62mg (6.86%), Copper: 0.12mg (6.01%), Fiber: 1.48g (5.91%), Iron: 0.98mg (5.47%), Folate: 19.95µg (4.99%), Vitamin A: 205.71IU (4.11%), Vitamin B2: 0.07mg (4.03%), Zinc: 0.49mg (3.27%), Potassium: 110.7mg (3.16%), Vitamin B3: 0.53mg (2.64%), Calcium: 23.39mg (2.34%), Vitamin B6: 0.05mg (2.27%), Vitamin E: 0.3mg (1.98%), Vitamin B5: 0.18mg (1.75%)