



## Yummy Chocolate Chip Oatmeal Cookies

READY IN



33 min.

SERVINGS



24

CALORIES



370 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 2 cups brown sugar
- 2 cups butter
- 1 cup powdered sugar
- 2 eggs
- 3 cups flour all-purpose
- 1 tablespoon ground cinnamon
- 3 cups rolled oats
- 0.5 teaspoon salt

- 1 cup semi chocolate chips
- 1 teaspoon vanilla extract

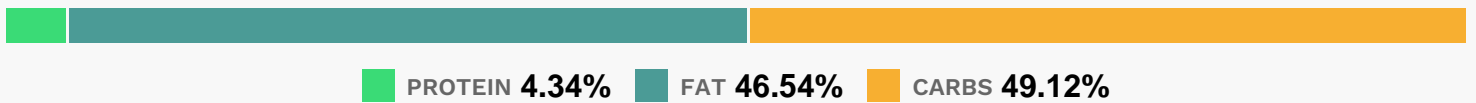
## Equipment

- bowl
- baking sheet
- oven
- wire rack

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a large bowl, beat butter, eggs, and vanilla until well blended. Beat in the brown sugar and confectioners' sugar.
- Combine the flour, baking soda, salt and cinnamon, stir into the sugar mixture. Finally, stir in the oats and chocolate chips.
- Roll the dough into walnut sized balls.
- Place the cookies 2 inches apart onto the cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:7.08, Glycemic Load:10.97, Inflammation Score:-4, Nutrition Score:6.9695651331997%

## Nutrients (% of daily need)

Calories: 370.01kcal (18.5%), Fat: 19.38g (29.82%), Saturated Fat: 11.63g (72.68%), Carbohydrates: 46.02g (15.34%), Net Carbohydrates: 43.8g (15.93%), Sugar: 25.62g (28.47%), Cholesterol: 54.76mg (18.25%), Sodium: 227.84mg (9.91%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Caffeine: 6.45mg (2.15%), Protein: 4.07g (8.14%), Manganese: 0.65mg (32.28%), Selenium: 10.43µg (14.9%), Vitamin B1: 0.17mg (11.61%), Iron: 1.86mg (10.33%), Vitamin A: 497.26IU (9.95%), Phosphorus: 90.69mg (9.07%), Fiber: 2.22g (8.89%), Folate: 34.33µg (8.58%), Copper: 0.17mg

(8.43%), Magnesium: 33.31mg (8.33%), Vitamin B2: 0.12mg (7.12%), Vitamin B3: 1.13mg (5.67%), Zinc: 0.75mg (5.03%), Vitamin E: 0.58mg (3.88%), Potassium: 131.71mg (3.76%), Calcium: 37.51mg (3.75%), Vitamin B5: 0.31mg (3.07%), Vitamin K: 2.23µg (2.12%), Vitamin B6: 0.03mg (1.72%), Vitamin B12: 0.08µg (1.3%)