



RECIPE



APPLE CINNAMON OATMEAL COOKIES

INGREDIENTS:

1 1/4 cups	all purpose flour
1 1/4 cups	rolled old fashion oats
1 1/2 tsp	ground cinnamon
1/2 tsp	baking soda
1/4 tsp	kosher salt
1/2 cup	unsalted butter, softened
3/4 cup	light brown sugar, packed
1 lg	egg
1 tsp	vanilla extract
1 cup	granny smith or honey crisp apples, peeled and diced
2 tsp	freshly squeezed lemon juice

DIRECTIONS:

Preheat oven to 350 degrees. Line two large baking sheets with parchment paper and set aside.

In a large mixing bowl whisk together the flour, oats, cinnamon, baking soda and salt and set aside. In a small mixing bowl, toss together the diced apples and lemon juice and set aside.

You can either use a stand mixer with a paddle attachment or a hand mixer to cream together the softened butter and brown sugar until well combined. Mix in the egg and vanilla extract. With the mixer on low speed, begin to add the flour oat mixture a little at a time and mix until combined. Add in the diced apple mixture and gently fold into the batter until combined well.

Using a medium scoop with an ejector, drop the cookie dough onto the prepared baking sheets spacing about 2 inches apart. You don't need to flatten them, they will spread while baking.

Working in batches, baking one sheet at a time in the preheated oven, bake cookies for about 14-15 minutes, until cookies set. Remove and let cool completely on a wire rack.

Makes: 20 cookies



