

Cinnamon Apple Oatmeal Cookies

Course: **Cookies**

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	20 minutes	40 minutes

Ingredients

For the Caramelized Apples:

1 large apple, peeled and diced

2 tbsps unsalted butter

1 tbsp light brown sugar

1 1/4 tsp cinnamon & pinch of nutmeg

For the Oatmeal Cookies:

90 g (3/4 cups) all-purpose flour

1/2 tsp baking soda

1/2 tsp cinnamon & 1/4 tsp salt

115 g (1/2 cup) unsalted butter, softened

70 g (1/3 cup) light brown sugar, packed

1 tbsp granulated sugar

1 large egg

1 tsp vanilla extract

135 g (1 1/2 cups) rolled oats

For the Glaze:

60 g (1/2 cup) powdered sugar

1-2 tbsps milk

Directions

- Caramelize the Apples:** In a saucepan, cook the diced apples with butter, sugar, and spices over medium heat until the apples are soft and golden. Set aside to cool slightly.
- Prepare the Dough:** In a bowl, whisk together the flour, cinnamon, baking soda, and salt. In another bowl, beat the butter and sugars until light and fluffy, then mix in the egg and vanilla. Add the dry ingredients to the wet, mixing until just combined, and fold in the oats.

- 3 Combine with Apples:** Gently fold the caramelized apples into the dough. Be careful not to over-mix, so you retain soft chunks of apples in each cookie.
- 4 Chill the Dough:** Let the dough chill in the fridge for at least 1 hour to help the cookies hold their shape while baking.
- 5 Bake:** Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper. Using a cookie scoop, place dough balls about 2 inches apart on the sheet. Bake for 16-20 minutes or until the edges are golden brown and the centers are soft.
- 6 Cool & Glaze:** Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely. Mix the powdered sugar with milk to create the glaze and drizzle over the cooled cookies.