

# APPLE & CINNAMON OATMEAL COOKIES



Moderate



60 minutes



Dessert/Snack



20 Cookies

## INGREDIENTS

170g whole rolled oats  
125g plain flour  
½ teaspoon baking soda  
½ teaspoon salt  
2 teaspoon ground cinnamon  
60g butter, melted and slightly cooled  
150g dark or light brown sugar  
100g granulated sugar  
1 large egg, at room temperature  
1 teaspoon vanilla extract  
½ cup finely diced peeled apple  
chopped walnuts (optional)

Maple Icing  
180g icing sugar  
30ml maple syrup  
30ml milk



## COOKING STEPS

Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. Set aside.

Whisk the oats, flour, baking soda, salt, cinnamon together in a large bowl.

Whisk the butter, brown sugar, and white sugar together until combined. Then whisk in the egg and vanilla. Pour the wet ingredients into the dry ingredients and whisk until just combined. Fold in the apples and walnuts (optional). The cookie dough will be thick and sticky. At this stage you can refrigerate the dough for 2 hours+ prior to cooking if you want a slightly thicker consistency.

Using a medium sized scoop, scoop the cookie dough into balls (about 2 tbsp of dough each) and place 3 inches apart on the cookie sheet. Slightly flatten the balls out, as the cookies won't spread much unless you do so.

Bake for 14-15 minutes or until lightly browned and set on the edges. Remove from the oven and allow to cool for 10 minutes on the cookie sheet before icing.

**Make the icing:** Whisk all of the ingredients together and drizzle over your delicious cookies.