

APPLE OATMEAL COOKIES



PREP TIME: 45 MIN **YIELD/SERVINGS:** 22-24 cookies

OVEN TEMP: 350o **COOK TIME:** 12-14 MIN

INGREDIENTS

- 1 cup all-purpose flour
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup unsalted butter, softened
- ½ cup light brown sugar
- ¼ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 ¾ cup old-fashioned rolled oats
- 1 medium apple (peeled, cored, and chopped into small pieces)

DIRECTIONS:

1. In a large bowl, mix together the flour, cinnamon, nutmeg, baking soda, and salt. set aside.
2. Using a handheld mixer or stand mixer fitted with the paddle attachment, beat the butter, brown sugar, and granulated sugar until smooth. Add in the egg and vanilla, making sure to mix well after each ingredient.
3. Slowly add the dry ingredients to the wet ingredients and mix until just combines. Mix in the oats, then the chopped apple until fully combined,
4. Cover and refrigerate the dough for at least 30 minutes.

5. Preheat oven to 350° degrees. Line baking sheets with parchment paper or a silipat mat.
6. Remove the dough from the refrigerator and scoop tablespoon sized onto the prepared baking sheets.
7. Bake at 350° for 12-14 minutes.
8. Remove from the oven and allow to cook on the baking sheet for about 5 minutes, then transfer the cookies to a wire rack to finish cooling.

Store cookies in an airtight container on the counter for up to three days.