

Apple Oat Cookies

Submitted by Danae Turner, as found in *Food Network Magazine*



2 ¼ cup flour
1 cup old fashioned oats
1 tsp cinnamon
¾ tsp baking powder
½ tsp baking soda
½ tsp salt
¼ tsp allspice

1 ½ sticks butter – melted
and slightly cooled
½ cup brown sugar
½ cup sugar
2 large eggs
1-2 apples, coarsely grated
2 tsp vanilla

Preheat oven to 350°. Line baking sheets with parchment paper.

In a medium bowl, whisk flour, oats, cinnamon, baking powder & soda, salt & allspice. In another bowl, combine butter, sugars & eggs and whisk until smooth. Add in apple and vanilla. Stir in dry ingredients just until blended.

Scoop heaping spoonfuls 1 inch apart on baking sheets. Bake until just set around edges about 10-12 minutes. Let cool 5 minutes on sheet then transfer to rack to cool completely.

Optional Glaze:

Whisk together 1 cup confectioners' sugar and 2 Tbsp milk. Drizzle over cookies.

