

Apple Cookies

- 1 cup all purpose flour
- 1 tsp. ground cinnamon
- ¼ tsp. nutmeg
- ½ tsp. baking soda
- ¼ tsp. salt
- 1 ¾ cups rolled oats
- ½ cup butter
- ½ cup brown sugar
- ¼ cup white sugar
- 1 egg – room temperature
- 1 tsp. vanilla
- 1 cup chopped apple – Honey Crisp is a great choice

Instructions:

Preheat oven to 350F. Line two large baking sheets with parchment paper.

In a large mixing bowl, whisk together the flour, cinnamon, nutmeg, baking soda and salt until well combined. Stir in the rolled oats and set aside.

Using a handheld mixer beat the butter, brown sugar and granulated sugar together for 1 or 2 minutes or until fully combined. Mix in the egg and vanilla extract, scraping down sides as required.

Add the dry ingredients to the wet ingredients and mix well. Gently fold in the chopped apples.

Scoop & drop cookie dough onto the prepared baking sheets, leaving a little room between the cookies.

Bake for 12 to 15 minutes or until the tops are set

Remove from oven and allow to cool. Store in airtight container for 2 to 3 days.