

Apple Cinnamon Cookies



Ingredients

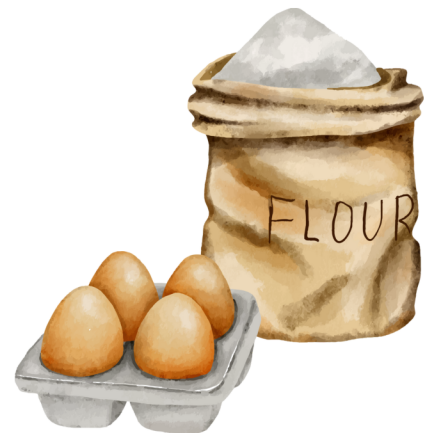


Cookies

- 1/2 cup butter at room temperature
- 3/4 cup brown sugar light or dark
- 1 large egg
- 1 teaspoon vanilla extract
- 1 and 1/4 cups all-purpose flour
- 1 and 1/4 cups old-fashioned rolled oats
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon ground cloves (optional)
- 1/4 teaspoon salt
- 1 cup peeled and finely chopped apple 1/4-inch cubes or smaller, see note
- 2 teaspoons lemon juice

Maple Glaze

- 2/3 cup powdered sugar
- 2 teaspoons milk
- 2 teaspoons maple syrup



Directions



1. Preheat oven to 350°F. Line baking sheets with parchment or silicone mats.
2. Cream butter and brown sugar with an electric mixer until light and fluffy. Add egg and vanilla; mix well.
3. Add flour, oats, cinnamon, baking soda, cloves, and salt; mix on low until just combined.
4. Toss chopped apples with lemon juice, then fold into dough. Scoop 2-tablespoon portions onto prepared sheets, spacing slightly apart. Gently flatten.
5. Bake 12-14 minutes, until set and lightly golden. Cool 5-10 minutes on sheets, then transfer to a rack.
6. Glaze: whisk powdered sugar, milk, and maple syrup until smooth, adjusting with more sugar or syrup as needed.
7. Drizzle over cookies and let set before stacking.

