



NWA FARMERS' MARKET ALLIANCE



SPICED APPLE OATMEAL COOKIES

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INGREDIENTS

Spiced Apple Oatmeal Cookies:

- 1 C (100g) quick cooking oats
- 3/4 C (85g) whole wheat flour
- 2 tsp. apple pie spice
- 1 1/2 tsp. baking powder
- 1/2 tsp. kosher salt
- 2 Tbsp. unsalted butter, melted and cooled
- 1 large egg, room temperature
- 1 tsp. vanilla extract
- 1/2 C maple syrup
- 1 medium apple, finely diced

Apple Pie Spice:

- 1 1/2 tsp. ground cinnamon
- 1 tsp. ground nutmeg
- 1/2 tsp. cardamom
- 1/2 tsp. allspice
- 3/4 tsp. ground ginger

Directions: Mix all ingredients together

DIRECTIONS

In a small/medium size bowl, whisk together the oats, flour, apple pie spice, baking powder, and kosher salt. Set aside.

In a medium size bowl, add your cooled butter, egg, vanilla extract, and maple syrup. Whisk to combine. Add your dry ingredients and whisk until just combined.

Fold in your diced apples.

Place in the refrigerator for 30 minutes – 2 hours to chill.

Preheat oven to 325. Line a baking sheet with a silicone mat or parchment paper.

Using a tablespoon, portion out cookies, spacing 2 inches apart.

Bake for 9-11 minutes. Cool on pan for 10 minutes before moving to a wire rack.