

oatmeal applesauce cookies

INGREDIENTS

4 Tablespoons unsalted butter,
room temperature

1 cup light brown sugar, packed

½ cup granulated sugar

1 large egg

1/3 cup applesauce

1 ½ cups old-fashioned rolled
oats

1 ¾ cups all-purpose flour

½ teaspoon baking soda

¼ teaspoon baking powder

¼ teaspoon salt

1 teaspoon cinnamon

½ teaspoon ginger

¼ cup chopped apple

1 cup golden raisins

1 ½ cups sifted confectioner's
sugar

¼ teaspoon vanilla extract

1 ½ to 2 Tablespoons milk

DIRECTIONS

1. Preheat oven to 350°F. Line a cookie sheet with parchment paper and set aside.
2. Place butter, brown sugar, and granulated sugar into the bowl of an electric mixer fitted with a paddle attachment. Beat on medium speed for 1 to 2 minutes until ingredients are well creamed together. Add the egg and applesauce, then mix until well blended about 1 to 2 minutes.
3. Mix in the oats, flour, baking soda, baking powder, salt, cinnamon, and ginger.
4. Remove the bowl from the mixer and gently fold in the chopped apple and raisins.
5. Chill the dough in the refrigerator for at least 15 minutes to one hour.
6. Drop evenly sized (1 tablespoon) balls of dough onto the baking sheet spaced 2 inches apart. Bake in the lower third of your oven until golden and just set, about 13 to 15 minutes. Let the cookies cool on the baking sheet for 5 minutes and then transfer to a wire rack to cool completely.
7. When the cookies are cool, mix together the confectioner's sugar, vanilla and 1 Tablespoon of milk into a medium bowl using a fork to whisk the ingredients together until combined. Add just enough extra milk to make a thick icing glaze. Place the glaze into a pastry bag and drizzle over the cookies. The icing will be fully set after a few hours.

MAKES 3 1/2 DOZEN COOKIES