BEATRIX®

OATMEAL APPLE COOKIES

Serving Size: 12 Cookies

INGREDIENTS

1 cup butter

1 cup sugar

1 ¼ cup light brown sugar

½ tsp. kosher salt

3 eggs, room temperature

1 Tbsp. vanilla extract

2 cups rolled oats

1 cup all-purpose flour

1 tsp. baking soda

½ tsp. baking powder

1 tsp. cinnamon

2 cups dried apple rings, roughly chopped

METHOD

1. Preheat the oven to 325°F.
2. Using a stand mixer, cream the butter, sugar, light brown sugar and salt together.
3. Once combined, mix at high speed until light and fluffy *(approximately 3 minutes)*.
4. Decrease the mixer speed and add vanilla extract.
5. Begin to add eggs one at a time, scraping down the bowl after each egg and after all eggs have been added *(four times total)*.
6. Turn the mixer off and add rolled oats, all-purpose flour, baking soda, baking powder and cinnamon.
7. Mix on the lowest speed until the dough is fluffy.

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8. Ensure all ingredients are combined, then fold the dried apple rings in by hand.
9. Line a sheet pan with parchment paper.
10. Scoop the dough onto the sheet pan in 12 equal portions, leaving ample space between each scoop.
11. Bake for approximately 18-20 minutes, or until golden.