

Apple Oatmeal Cookies

Ingredients

- 3/4 cup butter or margarine, softened
- 1 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 3/4 cups Gold Medal™ all-purpose flour
- 1 teaspoon baking soda
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 2 cups old-fashioned or quick-cooking oats
- 1 medium apple, peeled and shredded (about 1 cup shredded)
- 1 cup powdered sugar
- 2 to 3 tablespoons apple juice or milk



Directions

1 Heat oven to 375°F. Spray cookie sheet with cooking spray. In large bowl, beat butter, granulated sugar and brown sugar with electric mixer on medium speed until creamy. Beat in vanilla and eggs, scraping sides occasionally, until blended.

2 In medium bowl, mix flour, baking soda, cinnamon and salt. Gradually beat flour mixture into sugar mixture. Stir in oats and apple. Onto cookie sheet, drop dough by rounded tablespoonfuls 2 inches apart.

3 Bake about 10 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.

4 In medium bowl, beat powdered sugar and apple juice until smooth, using wire whisk or fork. Drizzle over cooled cookies on cooling rack. Let stand about 1 hour or until glaze is set.