

# Apple Cinnamon Oatmeal Cookies



**Makes 12 cookies**

## Steps

1. Preheat the oven to 350°F. Line two baking sheet pans with parchment paper.
2. In a medium bowl, whisk together the flour, oats, cinnamon, baking soda, and salt. Set aside.
3. In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar until light and fluffy - about 2 minutes. Scrape down the sides of the bowl and add the egg and vanilla. Beat again until the mixture is well incorporated.
4. Toss the apples in lemon juice.
5. Add the flour mixture to the egg/butter/sugar mixture and mix until just combined.
6. Using a medium scoop, portion out batter (about 2 tablespoons worth) on the prepared baking sheet pan about 2-inches apart from each other. Wet your fingers and flatten down the balls of dough before placing the pan in the oven.
7. Bake for 10 - 13 minutes, or until they just begin to turn golden brown around the edges. Remove and allow to fully cool. These stay fresh for up to 3 days in an airtight container.

## Ingredients

- 1 ¼ cups all-purpose flour
- 1 ¼ cups rolled old fashioned oats
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon baking soda
- ¼ teaspoon sea salt
- ½ cup (one stick) unsalted butter, softened
- ¾ cup packed brown sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 cup finely chopped peeled apples
- 2 teaspoons fresh lemon juice