

Apple Oatmeal Cookies

Prep Time 20 minutes

Bake Time 10-12 minutes

1 ½ c. quick cook oats
¾ c. all purpose flour
¾ c. whole wheat flour
½ c. brown sugar
½ c. honey
1 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
1 ½ tsp cinnamon
½ c. raisins
1 c. finely chopped, peeled Bayfield Macintosh apples
1 egg, slightly beaten
½ c. oil
1/3 c. milk

1. Preheat oven to 375 degrees F.
2. In a medium bowl, combine oats, all purpose flour, whole wheat flour, brown sugar, baking powder, baking soda, salt and cinnamon.
3. Stir in apples and raisins.
4. In a large bowl, combine egg, honey, oil and milk. Stir in dry ingredients.
5. Using a teaspoon, drop batter onto ungreased baking sheet. Dip fingers into water. Press dough down to about 1 ½ inch diameter.
6. Bake for 10 to 12 minutes or until lightly golden.
7. Remove cookies to a cooling rack.
8. Make approx. 3 dozen.
9. Enjoy!!!