



Apple Oat Cookies with Cinnamon Glaze





Ingredients

Ingredients for the dough:

- 75 g unsalted butter, softened
- 40 g brown sugar
- 50 g granulated sugar
- 1 egg
- 1 g vanilla extract
- 75 g peeled apple, finely diced (about 1 small apple)
- 50 g old-fashioned rolled oats
- 100 g all-purpose flour
- 2 g baking powder
- 1 g ground cinnamon

Ingredients (cinnamon glaze):

- 30 g powdered sugar
- 1 g ground cinnamon
- 12 g milk

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 9 cookies

 Preparation time: 20 minutes
Cooking time: 12 minutes

REALIZATION

1. In a large bowl, cream the softened butter with the brown sugar and granulated sugar until light and smooth.
2. Beat in the egg and vanilla extract until well combined.
3. Separately, mix the flour, baking powder, cinnamon, and oats.
4. Mix the wet ingredients with the dry mixture just until combined—do not overmix.
5. Fold in the diced apple.
6. Scoop 12 equal portions (about 65 g each) onto a parchment-lined tray.
7. Refrigerate the tray for 1 hour.
8. Preheat the oven to 170°C.
9. Transfer the chilled dough mounds to a baking sheet lined with parchment and bake for about 12 minutes, until set at the edges.
10. For the glaze, whisk the powdered sugar with the cinnamon, then add the milk and whisk until smooth.
11. Let cookies cool slightly, then drizzle with the cinnamon glaze.
12. Enjoy!