

## APPLE CINNAMON WALNUT OATMEAL COOKIES

### INGREDIENTS

1/2 cup (1 stick) unsalted butter, softened  
1/2 cup granulated sugar  
1/2 cup packed brown sugar  
1 large egg  
1 teaspoon vanilla extract  
1 cup all purpose flour  
1 1/4 cup old fashioned oats  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon table salt  
1 teaspoon ground cinnamon  
pinch of ground nutmeg  
3/4 cup chopped walnuts  
2 small apples, peeled, cored, and diced to 1/4 inch  
1 teaspoon fresh lemon juice

### DIRECTIONS

Preheat to 350F. Prepare cookie sheets with silpat or parchment paper.

Toss the diced apple with the lemon juice in a small bowl and set aside.

In a stand mixer with a paddle attachment, beat the butter and sugars until light and fluffy, about 5 minutes. Add the egg and beat for one more minute. Add the vanilla extract and beat until mixed in.

Whisk together the oats, flour, baking powder, baking soda, salt, and spices. With the mixer on low, slowly add the flour mixture to the butter mixture, mixing until just combined (don't overmix). Remove the bowl from the mixer and fold in the apples and walnuts by hand.

Bake at 350 degrees for 15-17 minutes, depending on if you want soft or crispy cookies. Let the cookies cool for 10 minutes on the baking sheet before carefully (especially if they're soft) moving them to a cooling rack to cool completely.