

HARVEST OATMEAL COOKIES WITH CINNAMON GLAZE

INGREDIENTS

for the cookies

1/2 cup butter, softened

2/3 cup light brown sugar

1 egg

1 teaspoon vanilla extract

3/4 cup all-purpose flour

1/2 teaspoon baking soda

3/4 teaspoon cinnamon

Dash of nutmeg

1/4 teaspoon salt

1 1/2 cups old fashioned oats

1 cup mixed dried fruit, diced if necessary (I used figs, raisins, cranberries and apricots)

2 tablespoons rum (optional; you can use water as well)

for the cinnamon glaze

1 cup powdered sugar

1 tablespoon cinnamon

1-3 tablespoons milk

DIRECTIONS

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

In a small bowl add the fruit mixture and the rum (or water). This will help plump them up. After 5 minutes or so, if there is any excess liquid in the bowl, drain off.

In the work bowl of your stand mixer, cream together the butter, brown sugar, egg and vanilla until smooth and creamy. In a separate small bowl, whisk together the flour, baking soda, cinnamon, nutmeg, and salt. Add the dry ingredients to the butter/sugar mixture. Blend until combined. Stir in the oats and fruits.

Spoon about a tablespoon of dough into a round ball, leaving space between each cookie. They will spread a little. Bake them for 10 to 12 minutes. Take them out when they are golden at the edges but still a little under baked in the middle. Let them sit on the hot baking sheet for five minutes before transferring them to cooling rack. Let cool completely on the drying rack, approximately 1 hour.

In the meantime, make your glaze. Combine powdered sugar, cinnamon, and enough milk to make the glaze a good drizzling consistency, approximately 1-2 tablespoons. Drizzle the cookies with the glaze, and let them sit for about 10-15 minutes to allow the glaze to set.