

CARAMEL APPLE OATMEAL COOKIES

INGREDIENTS

1/2 cup (1 stick) butter, softened
2/3 cup light brown sugar, packed
2 eggs
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 1/2 cups rolled oats
3/4 cup dried apples, chopped
1/2 cup caramel baking bits

DIRECTIONS

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

In the work bowl of your stand mixer fitted with the paddle attachment, cream together the butter, brown sugar, egg and vanilla until smooth. In a separate bowl, whisk the flour, baking soda, cinnamon and salt together. Stir this into the butter/sugar mixture. Stir in the oats, dried apple pieces and caramel bits.

At this point you can either chill the dough for a bit in the fridge and then scoop it, or scoop the cookies onto a sheet and then chill the whole tray before baking them. You could also bake them right away, if you're impatient, but I do find that they end up slightly less thick.

The cookies should be two inches apart on the baking sheets. Bake them for 10 to 12 minutes, taking them out when golden at the edges but still a little undercooked-looking on top. Let them sit on the hot baking sheet for five minutes before transferring them to a rack to cool.