



Spiced Apple Sweethearts



SERVINGS



COOKING TIME

About 3 Dozen

12 minutes

Oatmeal apple spice cookies have sugar, spice, and everything nice. The combination of cinnamon, nutmeg, and dried fruits not only create a delicious sweet and spicy cookie, but one full of color and texture.

Ingredients

- 1/4 cup light butter
- 1/4 cup granulated sugar
- 1/2 teaspoon salt (optional)
- 3 cups [Quaker® Oats-Old Fashioned](#) (uncooked)
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 1 1/2 cups all-purpose flour
- 2 tablespoons skim milk
- 1 teaspoon baking soda
- 2/3 cup firmly packed brown sugar
- 3/4 cup unsweetened applesauce (or apple butter)
- 3/4 cup dried mixed fruit, diced (or raisins)
- 1/4 teaspoon ground nutmeg (optional)
- 1 egg

Cooking Instructions

1. Preheat oven to 350°F.
2. Lightly spray cookie sheets with cooking spray.
3. In large bowl, beat sugars and light butter with electric mixer until well blended.
4. Add applesauce, egg, milk and vanilla; beat well.
5. Add combined flour, baking soda, cinnamon, salt and nutmeg; mix well.
6. Stir in oats and dried fruit; mix well.

7. (Dough will be moist.)
8. Drop dough by rounded tablespoonfuls onto cookie sheets; press lightly to flatten.
9. Bake 12 to 14 minutes or until edges are light golden brown.
10. Cool 1 minute on cookie sheets; remove to wire rack.
11. Cool completely.
12. Store tightly covered.