



Maple Sugar Walnut Oatmeal Cookies

1/2 cup unsalted butter
1/2 cup granulated maple sugar
2 Tablespoons dark brown sugar
1 teaspoon vanilla
1 teaspoon Balsamic vinegar
1 egg
3/4 cup all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon salt
1-1/2 cups quick cooking rolled oats
1/2 cup coarse chopped walnuts
1/4 cup mini chocolate chips

Maple Drizzle:

1/2 cup confectioners' sugar
2 teaspoons maple syrup
2 teaspoons water or as needed

Preheat oven to 350 degrees F. Place silicone baking mats on two insulated cookie sheets.

In a mixing bowl, cream butter, maple sugar, and brown sugar; add vanilla, vinegar, and egg; beat until creamy.

In a medium sized bowl, stir flour, baking soda, cinnamon, and salt together. Add to creamed mixture. Stir in oat mixture forming a soft dough. Add walnuts and mini chocolate chips. Dough will thicken slightly while standing.

With a tablespoon cookie scooper, place dough in balls on the prepared cookie sheets about two inches apart. Lightly flatten the top of each cookie. The cookies will spread during baking.

Bake in 350 degree F oven for about 12 minutes or lightly browned. Remove from oven; let rest about 5 minutes. Remove to cooling rack.

Prepare Maple Drizzle: In a small bowl, stir confections' sugar, maple syrup, and water as needed to form a smooth glaze.

With a whisk, drizzle cookies with glaze as desired. Let cool.

Yield: 20 cookies

Inspired by: lara@goodcookdoris <http://food52.com/recipes/16687-maple-brown-sugar-oatmeal-cookies>

About the Recipe: These oatmeal cookies, filled with mini chocolate chips and crunchy walnuts, are bursting with maple flavor. The cookies are finished with a simple maple drizzle, adding your own decorating touch. These old fashioned cookies are not overly sweet, making them perfect for a quick snack or lunch box treat.