



Apple Walnut Oatmeal Cookies

An inspired, heart-warming, comfort cookie recipe

1-1/4 cups all-purpose flour
1/2 teaspoon baking powder
3/4 cup butter, softened
1/2 cup light brown sugar, firmly packed
1 egg
1 teaspoon vanilla
2 ounces regular or unsweetened almond milk
3 packets instant apple oatmeal
1 cup butterscotch chips
1 cup chopped walnuts
Garnish: white/red mixed sprinkles as desired

Preheat oven to 325 degrees F. Line two insulated cookie sheets with nonstick silicone baking mats. Set aside.

Prepare Dry Ingredients: In large bowl, stir flour and baking powder; set aside.

Prepare Cookie Dough: In mixing bowl, cream butter and brown sugar; add egg; mix in vanilla and almond milk to combine. Stir in the reserved dry ingredients and oatmeal, forming a dough. Stir in butterscotch chips and walnuts. Set dough aside for about 10 minutes to become firmer as resting.

Baking the Cookies: Using a 2 Tablespoon cookie scooper, drop dough onto prepared cookie sheets, leaving about 2 inches of space between cookies. If you want the cookies crisper, gently pat the top of cookies or leave them as scoops for softer cookies. Sprinkle the top of each cookies with red/white sprinkles. Bake in preheated oven for 15 minutes or lightly browned. Cool on cookie sheet about 5 minutes; remove to cooling rack. Yield: about 3 dozen cookies

About the Recipe: Just one taste of these warm apple walnut oatmeal cookies will leave you wanting just one more as you pass the cookie plate. They have a delicious homemade taste, flavored with bits of apples, a touch of cinnamon, the texture of soft oats, and creamy chips of butterscotch.