



# Apple Cinnamon Oatmeal Cookies



Cooking classy.com

## Ingredients



- 1 1/4 cup all-purpose flour
- 1 1/4 cup rolled old fashioned oats
- 1 tsp. ground cinnamon
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1/2 cup unsalted butter
- 3/4 cup packed light brown sugar
- 1 large egg
- 1 tsp. vanilla extract
- 1 cup finely chopped peeled apple
- 2 tsp. fresh lemon juice

Yield: 24 cookies  
Serving size: 1 cookie



## Directions



1. Preheat oven to 350 degrees. Line two 18 by 13-inch baking sheets with silicone baking mats or parchment paper.
2. In a mixing bowl whisk together flour, oats, cinnamon, baking soda and salt for 20 seconds, set aside.
3. In the bowl of an electric stand mixer fitted with the paddle attachment cream together butter and brown sugar until combined. Mixed in egg and vanilla extract.
4. Toss apples with lemon juice in a small bowl. Add flour mixture to egg and vanilla mixture and mix until combined, then mix in apples.
5. Scoop dough out using a medium cookie scoop, or 2 tablespoons, and drop onto prepared baking sheets. Bake for 14-15 minutes.

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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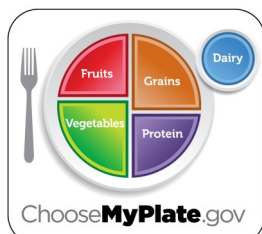


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# Fast Facts



## Featured Food Groups

## Cooking Tips

- Use rolled fashioned oats for best results. Don't substitute quick oats.



Nutrition Facts	
19 servings per container	
<b>Serving size</b>	<b>1 cookie (1g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>140</b>
<small>% Daily Value*</small>	
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 3.2g	<b>16%</b>
<i>Trans Fat</i> 0.2g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 70mg	<b>3%</b>
<b>Total Carbohydrate</b> 20g	<b>7%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 9g	
Includes 8g Added Sugars	<b>16%</b>
<b>Protein</b> 2g	<b>4%</b>
Vitamin D 0mcg	0%
Calcium 13mg	0%
Iron 0.72mg	4%
Potassium 47mg	0%
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

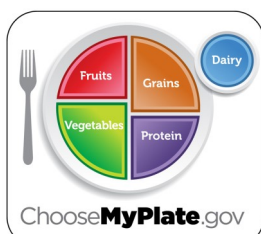


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