



Apple Cinnamon Oatmeal Cookies

Ingredients

- 1 cup (5 ounces) all-purpose flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- 4 tablespoons unsalted butter
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{3}{4}$ cup (5 $\frac{1}{4}$ ounces) dark brown sugar
- $\frac{1}{2}$ cup (3 $\frac{1}{2}$ ounces) granulated sugar
- $\frac{1}{2}$ cup vegetable oil
- 1 large egg plus 1 large yolk
- 1 teaspoon vanilla extract
- 1 tablespoon [Fustini's Michigan Apple balsamic](#)
- 3 cups (9 ounces) old-fashioned rolled oats
- $\frac{1}{2}$ cup dried apples
- $\frac{1}{4}$ cup finely chopped pecans or walnuts

Glaze

1/2 cup powdered sugar
2+ tablespoons [Iron Fish Bourbon Barrel Aged Cinnamon maple syrup](#)

Directions

Step 1.

Adjust oven rack to middle position and heat oven to 375 degrees. Line 2 rimmed baking sheets with parchment paper. Whisk flour, salt, and baking soda together in a medium bowl; set aside.

Step 2.

Melt butter in an 8-inch skillet over medium-high heat, swirling pan occasionally, until foaming subsides. Continue to cook, stirring and scraping the bottom of the pan with a heat-resistant spatula, until milk solids are dark golden brown and butter has a nutty aroma, 1 to 2 minutes. Immediately transfer browned butter to a large heatproof bowl, scraping the skillet with a spatula. Stir in cinnamon.

Step 3.

Add brown sugar, granulated sugar, vinegar, and oil to bowl with butter and whisk until combined. Add egg and yolk and vanilla and whisk until mixture is smooth. Using a wooden spoon or spatula, stir in flour mixture until fully combined, about 1 minute. Add oats, dried apples, and nuts, and stir until evenly distributed (mixture will be stiff).

Step 4.

Divide dough into 20 portions, each about 3 tablespoons (or use #24 cookie scoop). Arrange dough balls 2 inches apart on prepared sheets, 10 dough balls per sheet. Using your damp hand, press each ball into a 2 1/2-inch disk.

Step 5.

Bake, 1 sheet at a time, until cookie edges are set and lightly browned and centers are still soft but not wet, 8 to 10 minutes, rotating sheet halfway through baking. Let cookies cool on a sheet on a wire rack for 5 minutes; using a wide metal spatula, transfer cookies to the wire rack and let cool completely.

Step 6. Glaze

Mix powdered sugar and Iron Fish Bourbon Barrel Aged Cinnamon Maple Syrup in a bowl, adding more syrup if needed until fluid glaze consistency. Drizzle over cooled cookies.