



Apple Oatmeal Cookies

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Ingredients:

- ½ cup honey
- ½ cup butter or margarine, softened
- 1 egg
- 1 teaspoon of vanilla extract
- ¾ cup flour
- ½ teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 ½ cups quick oats
- 1 small apple, peeled, cored, and finely chopped
- ¼ cup raisins (optional)
- spray oil

Directions:

1. Lightly grease a baking sheet with spray oil.
2. In a large bowl, thoroughly combine the honey, butter, egg, and vanilla until smooth.
3. In a small bowl, combine the flour, baking powder, and cinnamon. Stir this mixture into the butter mixture in the large bowl.
4. Mix in oats and chopped apple. If desired, mix in raisins.
5. Must chill dough in the refrigerator for 30 minutes (or else dough will be too sticky to roll). Preheat the oven to 350 degrees F.
6. Roll dough into small balls (approximately 1 round teaspoon each).
7. Evenly space balls on the cookie sheet and bake for 12-15 minutes or until cookies appear lightly browned and moist, but not wet.
8. Allow cookies to cool slightly on baking sheet for 5 minutes, then transfer to a plate or wire rack to cool completely