

Spiced Apple Sweethearts

Ingredients

- 1/4 cup light butter
- 1/4 cup granulated sugar
- 1/2 tsp salt (optional)
- 3 cups Quaker® Oats-Old Fashioned (uncooked)
- 2 tsp vanilla extract
- 1 tsp ground cinnamon
- 1 ½ cups all-purpose flour
- 2 tbsp skim milk
- 1 tsp baking soda
- 2/3 cup firmly packed brown sugar
- 3/4 cup unsweetened applesauce (or apple butter)
- 3/4 cup dried mixed fruit, diced (or raisins)
- 1/4 tsp ground nutmeg (optional)
- 1 egg

How to make it

1. Preheat oven to 350°F.
2. Lightly spray cookie sheets with cooking spray.
3. In large bowl, beat sugars and light butter with electric mixer until well blended.
4. Add applesauce, egg, milk and vanilla; beat well.
5. Add combined flour, baking soda, cinnamon, salt and nutmeg; mix well.
6. Stir in oats and dried fruit; mix well.
7. (Dough will be moist.)
8. Drop dough by rounded tablespoonfuls onto cookie sheets; press lightly to flatten.
9. Bake 12 to 14 minutes or until edges are light golden brown.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	12 min	22 min	36

Made with



Quaker® Oats-Old Fashioned

10. Cool 1 minute on cookie sheets; remove to wire rack.
11. Cool completely.
12. Store tightly covered.