

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.



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PREP
TIME

10 min



COOK
TIME

12 min



TOTAL
TIME

22 min



SERVING

36

Made with

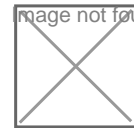


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Quaker® Oats-Old Fashioned

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