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Apples add to these cookies' fall harvest feel

By *Susie Iventosch*



Apple Oatmeal Harvest Cookies Photo Susie Iventosch

On several of my bike rides lately, I've been tempted by apples ... orchards loaded with apples. Ripe apples of every color adorn the trees from yellow to red to green. We don't have apple trees in our yard, and I must say, it was really difficult not to reach out and grab a few to eat along the way. Alas, these were not my trees, so I refrained. Still, it got my fall cooking brain going and made me think of how tasty it would be to add some chopped apples to oatmeal cookies. Once this plan was set in motion, I could hardly wait to get back to the kitchen to start baking. This oatmeal cookie recipe is one I've used for years, but have never added apples to it before. The cookies are soft and delicious with the warm flavors of cardamom and cinnamon spice, and the apple chunks only add to that fall harvest feeling.

Apple Oatmeal Harvest Cookies

(Makes about 3 dozen)

INGREDIENTS

- 2 cubes butter (1 cup), softened to room temperature
- 1 1/2 cups light brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cardamom
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 2 cups instant oats
- 1 apple, peeled and finely chopped (I used Honeycrisp)
- 1/2 cup currants
- 1/2 cup coarsely chopped walnuts

DIRECTIONS

Preheat oven to 350 F. Generously spray or grease two baking sheets.

In a large bowl, cream together butter and brown sugar. Add vanilla and eggs and beat until well integrated. In a separate bowl, mix together flour, baking soda, spices and salt. Stir into butter mixture until blended. Add oatmeal, apples, currants and nuts and stir well.

Drop by large spoonful onto very well-greased baking sheets. Bake for approximately 10 minutes, or until golden brown. Remove from oven and allow to cool just a few minutes. Before cookies are completely cool, carefully separate cookies from tray with a metal spatula. Allow to cool completely before removing from tray because these cookies are very soft and can easily fall apart if not completely cooled and set before moving.



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