



Recipe Apple Filled Oatmeal Cookies

*Ingredients*

1 c. flour	3/4 c. quick cooking rolled oats
1 tsp. baking powder	
1/2 tsp. ground cinnamon	Filling:
1/8 tsp. ground cloves	1 1/2 c. apple, peeled & diced finely
1/8 tsp. salt	1/2 c. granulated sugar
1/2 c. butter	1/3 c. raisins
1/2 c. packed brown sugar	1/3 c. pecans, chopped
1 egg	2 tbsp. water
1/4 c. milk	

*Directions*

Filling: Cook, stirring often until thick and apple is tender.

Grease cookie sheet. Prepare filling. Combine flour, baking powder, spices and salt. Beat butter for 30 seconds. Add egg; beat well. Add dry ingredients and milk alternately, beating after each addition. Stir in oats.

Drop from a teaspoon 2 inches apart onto greased cookie sheet. Make a depression in the center of each. Fill with a teaspoon of filling. Bake in a 375 degree oven for 10-12 minutes. Makes 30 cookies.

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