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### [Oatmeal\\_apple cookies](#)

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These cookies have a crisp edge, oatmeal and bits of apple and a hint of cinnamon. I found these cookies in the Taste of the South, October-November 2009 issue. They just said fall, so I gave them a try, Grandpa said they were pretty good.



## Oatmeal\_apple cookies

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|                   |                 |
|-------------------|-----------------|
| <b>Prep Time</b>  | 25 minutes      |
| <b>Cook Time</b>  | 12 minutes      |
| <b>Total Time</b> | 35 minutes      |
| <b>Servings</b>   | 2 dozen cookies |

### Ingredients

- 3/4 cup vegetable shortening
- 1 cup firmly packed light brown sugar
- 3/4 cup sugar
- 1 large egg lightly beaten
- 3 tablespoons apple juice
- 1 teaspoon vanilla extract
- 1 cup flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 3 cups quick cooking rolled oats I used regular
- 1 cup chopped dried apples

### Instructions

1. Preheat oven to 350. Spray baking sheet with baking spray with flour; set aside
2. In a large bowl, beat shortening, brown sugar, and sugar at medium speed with with an electric mixer until creamy Add egg, apple juice, and vanilla, beating to combine
3. In another bowl, combine flour, soda, salt, and cinnamon. Gradually add to egg mixture. Add oats and apples, stirring well.
4. Scoop with a 2 inch cookie scoop; place 2 inches apart on prepared baking sheet
5. Bake until edges begin to brown, approximately 10-12 minutes per batch. Remove to a wire rack to cool.

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