

Apple Orchard Oatmeal Cookies



Ingredients:

- ½ cup ASOYIA **ULTRA** LOW LIN SOYBEAN OIL
- ½ cup applesauce
- 1 cup firmly packed brown sugar
- ½ cup granulated sugar
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1 ½ cup all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ¼ teaspoon ginger
- ¼ teaspoon nutmeg or mace
- ¼ teaspoon salt (optional)
- 3 cups quick or old fashioned oats (uncooked)
- 1 cup dried apple slices, cut into pieces about the size of a raisin
- Glazed pecan or walnut pieces (optional)

Print, trim, and fold on dotted line.

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1. Preheat oven to 350°F.
2. Blend together flour, baking soda, spices and salt; set aside.
3. Beat together ASOYIA, applesauce, and sugar.
4. Add eggs and vanilla and beat well.
5. Add flour mixture and stir until fully blended into liquid mixture.
6. Stir in oats and apple pieces; mix well.
7. Place 1-2 tablespoons onto an un-greased cookie sheet.
8. Lightly smooth surface with a spoon; decorate with a glazed nut piece.
9. Bake 12-14 minutes or until golden brown.
10. Cool 1-2 minutes on cookie sheet and then transfer to a wire cooling rack.

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