



AT LENOX HILL NEIGHBORHOOD HOUSE

Spiced Oatmeal Cookies Makes 14-18 Cookies

Ingredients

2 cups old fashioned rolled oats
2 cups flour
½ teaspoon baking powder
2 teaspoons cinnamon
½ teaspoon nutmeg
½ teaspoon ground ginger
1 cup unsalted butter, room temperature and softened
1 cup brown sugar
1 teaspoon vanilla extract
2 eggs
½ cup cranberries (or chocolate chips)

ICING *Optional

1 cup powdered sugar
1 tablespoons milk
1 tablespoon warm water
***Green and red food coloring *optional**

Directions

1. Preheat oven to 350°F
2. In a large bowl add oats, flour, baking powder, cinnamon, nutmeg, and ginger.
3. In a separate large bowl, beat softened butter with a hand mixer until creamy, add brown sugar, then beat until fluffy. Next add in vanilla and eggs 1 at a time.
4. Pour the dry ingredients into the wet ingredients ⅓ at a time until dough forms.
5. Fold in cranberries or chocolate chips.
6. Take 1 tablespoon of dough and roll it into a ball. Then flatten into a cookie shape and put on a well-greased parchment-lined baking sheet. Bake 12-15 minutes.
7. Cool completely and make the icing in the meantime. Combine powdered sugar, milk, and warm water in a shallow bowl. Divide icing into 2 separate bowls and add 2 drops of food coloring and mix well. Once the cookies have cooled, dip into the icing or drizzle icing on with a spoon. Dry for 10 minutes or until icing has hardened.

***NO NEED TO BUY POWDERED SUGAR, MAKE YOUR OWN! ADD 1 CUP OF GRANULATED SUGAR TO YOUR BLENDER. BLEND ON HIGH FOR 1-2 MINUTES OR UNTIL LIGHT AND POWDER LIKE. STORE IN AIRTIGHT CONTAINER**