NOVEMBER 2026 COOKIE

Apple-Cinnamon Oatmeal Cookies

Soft, chewy, and just enough fall without going full pumpkin spice.

Ingredients

- 1 cup all-purpose flour
- 1 cup old-fashioned rolled oats
- ½ teaspoon baking soda
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- ½ cup unsalted butter, softened
- ½ cup brown sugar
- ¼ cup granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 1 small apple, peeled and finely diced

Directions

1. Heat oven to 350°F. Line a baking sheet with parchment paper.
2. In a bowl, combine flour, oats, baking soda, cinnamon, and salt.
3. In a separate bowl, beat the butter and sugars until creamy. Mix in the egg and vanilla.
4. Add the dry ingredients and mix just until combined. Fold in the diced apple.
5. Drop rounded tablespoons of dough onto the baking sheet and flatten them slightly.
6. Bake for 11–14 minutes, until the edges are lightly golden.
7. Let cool on the pan for a few minutes before transferring to a rack.

Makes: about 20–24 cookies.

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