

SOFT, ICED OATMEAL COOKIES

From the kitchen of:

CraftyCreativeKathy

<http://craftycreativekathy.wordpress.com/2014/01/28/soft-iced-oatmeal-cookies/>

Ingredients:

- ⌚ 2 cups old-fashioned oats (NOT quick cook oats)
- ⌚ 2 cups flour
- ⌚ 1 tablespoon baking powder
- ⌚ 1/2 teaspoon baking soda
- ⌚ 1/2 teaspoon salt
- ⌚ 2 1/2 teaspoons cinnamon
- ⌚ 1 cup softened margarine
- ⌚ 1 cup brown sugar
- ⌚ 1/2 cup sugar
- ⌚ 2 large eggs
- ⌚ 1 teaspoon vanilla

Icing:

- ⌚ 2 cups powdered sugar
- ⌚ 3-4 tablespoons milk

Directions:

1. Preheat oven to 350 degrees.
2. Place parchment paper on top of a cookie sheet.
3. Spread wax paper out on a counter or table.
4. In a medium-sized bowl, stir together the oats, flour, baking powder, baking soda, salt and cinnamon.
5. In a large bowl, mix together the margarine, brown sugar and sugar with a hand mixer till well combined.
6. Add eggs to the large bowl one at a time and mix together with a hand mixer until dough is smooth for approximately 2-3 minutes.
7. Add vanilla to the large bowl and mix together with a hand mixer.
8. Add half of the dry ingredients and mix using a hand mixer until well combined.
9. Add the rest of the dry ingredients and mix using a hand mixer until well combined.
10. Using a 1-inch cookie scoop, scoop out a level portion onto the parchment paper leaving at least 2 inches between each cookie. To ensure a more round cookie, carefully release the dough from the cookie scoop into a round mound (see photo).
11. Bake for 10 minutes until edges are golden.
12. Allow cookies to cool on cookie sheet for 5 minutes.
13. Transfer to the wax paper previously spread out on the counter or table and allow cookies to completely cool before icing.
14. In a medium-sized bowl, mix together the powdered sugar and 3 tablespoons of milk with a hand mixer until icing is smooth and free of lumps. Icing should have a thick consistency (add another tablespoon of milk if too thick).
15. Using a silicone pastry brush, brush icing onto cookies in a thin, even layer.
16. Allow icing to dry for approximately 20-30 minutes before storing in an air-tight container.