

If you love oatmeal cookies and you love apple pie then you will find that this recipe makes an undeniably good dessert!

### Oatmeal Apple Cookie Recipe

- 1 ¼ cup brown sugar
- ½ cup butter or margarine
- ¼ cup milk
- 1 egg
- 1 tsp. vanilla extract
- 1 cup all purpose flour
- 1 tsp. cinnamon
- ½ tsp salt
- ½ tsp. baking soda
- ½ tsp. ground nutmeg
- 1 ½ cups instant oatmeal
- 1 cup apple, peeled and diced
- ¼ cup raisins

Preheat oven to 375 degrees F.

Grease 2 cookie sheets. In a bowl, using an electric mixer, combine brown sugar, butter, milk, egg and vanilla extract until creamy.

Add flour, cinnamon, salt, baking soda and nutmeg: mix well.

One by one add oatmeal, apples and raisins. Mix well.

Divide mixture into 10 portions and place on greased cookie sheets 2 to 3 in. apart.

Bake for 15 minutes. Let cool and remove from cookie sheets.

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### Garnish

- ¼ cup butter or margarine
- 5 apples, minced
- 1 ¼ cups brown sugar



To avoid over baking cookies, just remove them from the oven a few minutes before they are done. The hot pan continues to bake for a few minutes after removed from the oven.

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In a saucepan, melt butter. Add apples and brown for 2 minutes.

Serve hot on cookies. [10 servings]