



Easy Apple Oatmeal Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup all purpose flour
1/2 tsp baking soda
1/4 teaspoon salt
1 1/4 sticks unsalted butter, room temperature
1/2 cup sugar
1/2 cup brown sugar
1 large egg
1 teaspoon vanilla extract
2 packets of apple cinnamon instant oatmeal
1/2 to 1 cup chocolate chips
1/2 cup raisins
1/4 cup chopped pecans

Instructions

I was really craving oatmeal cookies, but I didn't have oats, so I used 2 packets of instant oatmeal and they ended up tasting so delicious. The apple cinnamon flavor adds a different dimension to the raisins and chocolate in the cookie.

Sift flour, baking soda, and salt into a medium bowl. Using an electric mixer, beat butter and both sugars in a large bowl until smooth. Beat in egg and add the vanilla. Add the flour mixture, instant oatmeal, chocolate chips, pecans and raisins.

Place tablespoonfuls onto baking sheets lined with parchment paper, about 2 inches apart. Bake at 350°F, for about 16 minutes or until edges are lightly browned.

Cool for about 5 minutes, if you can wait that long, and enjoy!
