

Shopping List

Bulk

Dried apples (recommend Glory Bee
PNW apples)

Flour—gluten-free mix or wheat

Baking soda

Quick oats (if not using GF oats)

Cinnamon (ground)

Sugar

Brown sugar

Grocery

Bob's Gluten-free Quick Oats (if you are
gluten intolerant—you can use the ones
if bulk if you aren't)

Eggs

Butter or margarine

Applesauce (thick)



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[www.communityfoodcoop.
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Apple Pie Oatmeal Cookies



Apple Pie Oatmeal Cookies

INGREDIENTS

- 1 2/3 c flour—you can use a gluten-free blend or wheat flour
- 1 t baking soda
- 1/2 t sea salt
- 1 1/2 t ground cinnamon
- 3/4 c butter or margarine, softened (12T/1 1/2 sticks)
- 1/3 c sugar (can substitute coconut sugar, stevia sugar replacement, etc.)
- 1/2 c packed brown sugar
- 2 large eggs
- 1 1/2 c applesauce (thick works best)
- 1 c chopped dried apples
- 3 c quick cooking oats (Bob's gluten-free for GF version of cookie)

INSTRUCTIONS

1. Preheat oven to 375°F.
2. Line cookie sheets with parchment paper.
3. Mix the flour, salt, cinnamon, and baking soda in a medium bowl.
4. Cream the butter and sugars together in a stand mixer or with a handheld mixer (in a large bowl). Scrape bowl as needed.
5. With the mixer on, add the eggs one at a time and mix until combined. Scrape down sides of bowl as needed.
6. Add the applesauce on low speed and mix until combined. Scrape down the bowl.
7. Add the flour mixture to the batter and mix until combined, scraping bowl as needed.
8. Add the oats and apples to the now empty flour bowl and mix to combine. Make sure to break up apple bits so they don't stick together.
9. Remove (cookie dough) bowl from mixer (if using) and stir in the oats/apples with a spoon.
10. At this point, your dough should be moist and very light but very workable; if it seems too wet then add up to 3 T of flour, 1 T at a time, mixing between each addition.
11. Using a small scoop or tablespoon, drop batter onto prepared cookie sheets. Flatten cookie slightly, as they will not spread while cooking.

12. Bake for 12-16 minutes, or until lightly browned along the sides and bottom. Turn baking sheet halfway during cooking time to get an even bake.
13. Cool on wire rack for about 5 minutes, then remove cookies from sheet to cool completely.

Cookies will keep in an airtight container at room temperature for 5 days.

You can also use coconut butter in place of the butter/margarine, but it will slightly effect the taste of the cookie, and you may need to adjust the cooking time.



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