



GLAZED APPLE COOKIES

Instructions

Start to finish: 35 minutes

Servings: 36 cookies

Preheat the oven to 400 F

Beat brown sugar and butter together in a large bowl with an electric mixer until light and fluffy. Then beat in egg until combined.

Combine flour, baking soda, salt, cinnamon, cloves and nutmeg in a separate bowl.

Stir 1/2 of the flour mixture into brown sugar mixture. Stir in nuts, apple and raisins. Then stir in remaining flour mixture and milk. Mix well.

Drop spoonfuls of dough 2 inches apart onto the prepared baking sheets. Bake in the preheated oven until edges are golden, about 10 to 12 minutes. Remove cookies to racks to cool slightly while you make the glaze.

To make glaze, mix all ingredients together and either whisk briskly or use mixer to combine until smooth.

Who doesn't love a good cookie? Especially if it has icing!

Ingredients

- 1 1/3 cups packed brown sugar
- 1/2 cup butter
- 1 large egg
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1 cup chopped walnuts (optional)
- 1 cup apples (peeled, cored and finely diced)
- 1 cup raisins

For glaze:

- 1/4 cup milk
- 1 1/2 cups powdered sugar
- 1 tablespoon butter
- 1/2 teaspoon vanilla extract
- 2 1/2 tablespoons half-and-half

