

Cinnamon Apple Cookies

Yield: 24 cookies

Ingredients:

Apple Mixture

3 apples, peeled and grated
3 tablespoons brown sugar, packed
1 tablespoon unsalted butter
1 teaspoon cinnamon

Cookie Dough Base

2 cups all-purpose flour
½ teaspoon baking powder
½ teaspoon kosher salt
1 ½ sticks unsalted butter, at room temperature
¾ cup loosely-packed brown sugar
½ cup granulated sugar
2 teaspoons pure vanilla extract
1 large egg
1 large egg yolk



Steps

- Step 1:** Preheat oven to 350°F. Line two baking sheet pans with parchment paper.
- Step 2:** **Make the apple mixture first:** Place grated apples in a clean dish towel and squeeze to remove most of the juice. In a small saucepan, melt one tablespoon of butter and 3 tablespoons of brown sugar over medium heat until the butter is melted and the sugar has dissolved. Add the apples and cook over until apples are softened. Add cinnamon, mix well and remove from heat. Allow apple mixture to fully cool.
- Step 3:** In a medium-sized bowl whisk together flour, baking powder, and salt.
- Step 4:** In the bowl of an electric mixer fitted with the paddle attachment, beat together butter, brown sugar and granulated sugar until light and fluffy. Add the vanilla extract and mix to combine. Scrape down sides of the bowl and add the egg and egg yolk. Beat again until egg disappears.
- Step 5:** Stir the dry ingredients into the wet ingredients until just combined. Fold in the cooled apple mixture.
- Step 6:** Drop cookie dough, using small disher, onto baking sheet pan. Cookies should be about 1 ½ inches apart.
- Step 7:** Bake for 9 - 11 minutes or until edges are golden brown.
- Step 8:** Cool on a sheet pan for a few minutes before transferring them to wire racks to cool completely.