

Cinnamon Maple Oatmeal Cookies

Prep Time : 15 mins.

Cook Time : 10 mins.

Total Time : 25 mins.

Servings: 24 cookies

Ingredients

- 3/4 cup butter, softened 1 1/2 sticks
- 3/4 cup maple syrup
- 2 eggs
- 1 tsp vanilla extract
- 1 1/2 cups flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 3 cups rolled oats not the quick cooking kind
- 1 cup chopped nuts, raisins, or chocolate chips (optional)

Instructions

- 1.Preheat oven to 350 degrees.
- 2.In your stand mixer, whisk butter and maple syrup on medium speed until creamy. It might look a little weird for a second but it will come together. Add eggs and vanilla, and whisk until combined.
- 3.In a second bowl, combine whole white wheat flour, baking soda, cinnamon and salt; mix until uniform. Slowly pour into the butter mixture, mixing on low until combined.
- 4.Switch to the paddle attachment, or using a rubber spatula, add oats and additional add-ins (if using); fold into the dough until combined.
- 5.Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Bake 10-12 minutes or until light golden brown.
- 6.Cool for a minute on cookie sheets so they don't fall apart when you move them. Then move to wire rack to cool completely.
- 7.Store in an airtight container. Enjoy!

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