

## Butterscotch Apple Oatmeal cookies

All of the flavors of a caramel apple are in these cookies, along with a healthy dose of whole grains. —S.R.

3/4 cup (170g) unsalted butter  
1/4 cup (53g) vegetable shortening or coconut oil  
1/2 cup (50g) granulated sugar  
1 cup (213g) brown sugar  
2 teaspoons vanilla extract  
1/4 teaspoon vanilla butternut flavoring  
1/2 teaspoon ground cinnamon  
1/4 teaspoon nutmeg  
1 teaspoon salt  
1 teaspoon baking soda  
1 large egg  
2 tablespoons (43g) honey  
2 tablespoons (28g) milk  
1 1/2 cups (180g) King Arthur Unbleached All-Purpose Flour  
1/2 cup (47g) oat flour  
2 1/2 cups (248g) old-fashioned rolled oats  
1 cup (170g) butterscotch chips  
1 cup (85g) dried apples, nuggets or diced  
1 cup (113g) diced walnuts  
Preheat the oven to 375°F.

In a large bowl, cream together the butter, shortening, sugars, extracts, spices, salt, and baking soda, beating until fairly smooth. Beat in the egg, scrape the bowl, then beat in the corn syrup and milk. Stir in the oats, flour, chips, apples, and nuts.

Drop by the tablespoonful onto the prepared baking sheets. Bake for 11 minutes, until they're a light golden brown. Remove from the oven and transfer to a rack to cool. Yield: 50 cookies.

Sidebar: Oat flour is simply oats, ground very fine. If you don't have any on hand, simply put 1/2 cup of oats in your food processor or blender and grind them to a powder. You should end up with about 1/2 cup of oat flour.

