

Oatmeal Cookie Bombs



What You Need

- 3/4 Cup lactose free margarine (softened)*
- 1 Cup brown sugar substitute (I use Splenda) *
- 3/4 Cup white sugar substitute (I use Splenda) *
- 2 Eggs
- 1 1/2 Cups flour
- 1 tsp. Baking soda
- 1/2 tsp. Baking powder
- 2 tsp. Cinnamon (ground)
- 1/2 tsp. Nutmeg (ground)
- 3 Cups quick oatmeal (not instant)
- 1 Cup pink lady apples (about 1 large apple)
- Baking Sheets
- Parchment paper
- Large bowl
- Medium bowl
- Electric mixer
- Whisk
- Wire cooling racks

Before You Start– Preheat oven to 350°, line baking sheets with parchment paper.

Let's Make It! In a medium bowl, using a whisk or large fork, combine flour, cinnamon, nutmeg, baking soda and baking powder and set aside.

In a large bowl, add butter and sugars, using an electric mixer (medium speed) mix until creamy (it almost looks like peanut butter). Add eggs and beat well to combine. Slowly add flour mixture, mixing until fully combined. Add oats and mix well to combine.

Peel and mince apple and add to bowl. Using a large fork or spoon mix well until fully combined. “Drop” dough one lumpy tablespoonful at a time and 2 inches apart, onto prepared baking sheet. Bake 10-12 minutes or until golden brown.

Remove from oven and let cool on cookie sheet for 5 minutes then move to cooling rack, to cool completely.

Makes about 4 dozen small cookie bombs.

***Katie's Tid Bits-** if you are not on a restricted diet use equal part unsalted butter instead of margarine, and 1 Tbsp. vanilla, and equal parts “real” white and brown sugar.

Store any leftovers in the fridge for up to 4 days (they won't last that long). They freeze well too.

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