

## Apple-Oatmeal Cookies

1 1/2 cups quick cooking rolled oats (I used regular and crushed them a little)  
3/4 cup all-purpose flour  
3/4 cup whole wheat flour  
1/2 cup brown sugar, firmly packed  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1 1/2 teaspoon cinnamon  
1 1/2 cup finely chopped, peeled apple (2 small seemed to be what I needed)  
1 egg  
1/2 cup honey  
1/2 cup oil  
1/3 cup milk

1. Preheat oven to 375.
2. In a medium bowl, combine oats, all purpose flour, whole wheat flour, brown sugar, baking powder, baking soda, salt and cinnamon. Stir to combine.
3. Stir in apples.
4. In a large bowl, combine egg, honey, oil, and milk. Stir in dry ingredients. Mix to form a smooth batter?it will be very wet.
5. Drop batter onto parchment lined baking sheets, using a rounded teaspoon, leaving 2 inches between.
6. Bake for 10 to 12 minutes, or until lightly golden.
7. Remove sheet from oven. Transfer cookies to cooling rack.

Makes 3 dozen.