

# Junior Baking Contest 2017

## Iced Oatmeal Applesauce Cookies



### Ingredients

#### Cookies:

- 4 tablespoons unsalted butter
- 1 cup light-brown sugar
- ½ cup granulated sugar
- 1 large egg
- ½ cup unsweetened applesauce
- 1½ cup old-fashioned rolled oats
- 1¼ cup King Arthur Flour all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup raisins

#### Icing:

- 1¾ cup confectioners' sugar
- 3 tablespoons pure maple syrup
- 3 tablespoons water

### Directions

Preheat oven to 350 degrees F.

Put butter and sugars in a large mixing bowl. Mix until combined.

Add egg and applesauce, mix until well blended, 2 to 3 minutes.

Mix in oats, flour, baking soda, baking powder, and salt. Mix in raisins.

Using a 1 1/2-inch ice cream scoop, drop dough onto baking sheets lined with parchment paper, spacing 2 inches apart. Bake cookies until golden and just set, 13 to 15 minutes. Let cool on sheets 5 minutes. Transfer cookies to a wire rack set over parchment paper; let cool completely.

Whisk confectioners' sugar, syrup, and 3 tablespoons water until smooth. Drizzle over cookies, let set.

**Submit 6 cookies on a white paper plate.**