

Cinnamon Chip Apple Cookies

From the kitchen of Fran Clevon

Ingredients:

¾ (three fourths) cup butter, softened
1 cup packed light brown sugar
1 egg 1 1/2 (one and one half) cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
¼ (one fourth) teaspoon salt
1 ½ (one and one half) cups quick cooking oats
1 (10 ounce) package Hershey's Cinnamon Chips
1 cup apples -- peeled, cored and chopped
1/2 (one half) cup raisins

Instructions:

1. Heat oven to 350. Lightly grease cooking sheet.
2. Beat butter, brown sugar, egg, apple juice and vanilla in large bowl until creamy.
3. Separately, stir together flour, baking powder, baking soda and salt. Add to butter mixture; beat until blended.
4. Stir in oats. Add cinnamon chips, apple and raisins; stir until blended.
5. Drop by teaspoon onto prepared cookie sheet.
6. Bake 10 minutes or until edges are lightly browned. Cool 1 minute. Transfer from cookie sheet to wire rack. Cool completely.

Cook's Comments:

There was a complaint on the cookies falling apart the next day and sticking together. Recipe author and Rockford Woman Editor suggested using Crisco butter instead of real butter (I used real butter), baking them until they're brown on the edges, then letting them cool on newspaper for hours!!!