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| Soft Oatmeal Cookies with Biscoff GlazeIngredients:2 cups oats1 teaspoon baking powder½ teaspoon cinnamon1-1/2 cups flour½ cup butter – soft2 tablespoons veggie oil1 cup light brown sugar1 egg6 tablespoons milk2 teaspoons vanilla¼ cup biscoff spread¼ cup milk1-1/2 cups powder sugar2 teaspoons light corn syrupA tray of food on a plate  Description automatically generatedDirections:Whisk together oats, baking powder, cinnamon, and flour. Set aside. In a large bowl, cream together the butter, oil and sugar. Add the egg, beating until fluffy. Beat in the milk and vanilla. Add in the flour mixture in three additions, beat on low just until incorporated. Let the dough rest for 30 minutes. Preheat oven to 350. Line cookie sheet with slip mat. Use 2-1/2-inch cookie scoop and place the dough onto the prepared sheet. Bake 350 degrees for 14-16 minutes. Until JUST golden.To make the glaze. Combine everything into a medium bowl and whisk until you have a smooth frosting. Using a spoon, spoon over the top of the cooled cookies. |  |