

Sarah's Old-Fashioned Iced Oatmeal Cookies

Makes: about 30 cookies

Ingredients:

2 cups old-fashioned rolled oats (not quick or instant)
2 cups all-purpose flour
1 tablespoon baking powder
½ teaspoon baking soda
2 teaspoons ground cinnamon
½ teaspoon ground nutmeg
1 teaspoon salt
1 cup (2 sticks) unsalted butter, room temperature
1 cup light brown sugar, packed
½ cup granulated sugar
2 large eggs, room temperature
2 teaspoons pure vanilla extract

For the Icing:

1 ½ cups powdered sugar, sifted
3+ tablespoons milk (start with 3 and add more as needed)
½ teaspoon pure vanilla extract

Directions:

Preheat the oven to 350 degrees and line two baking sheets with parchment paper.

Prepare the oats by pulsing them in a food processor 10 to 12 times until there is a variety of texture and size – you are looking for some large pieces, some medium and even floury oats in the mix.

In a medium bowl, whisk together the chopped oats, flour, baking powder, baking soda, cinnamon, nutmeg and salt. Set aside.

In a large bowl, use a hand or stand mixer with the paddle attachment to beat the butter on medium speed for 30 seconds. Add the brown sugar and granulated sugar and beat on medium-high speed for 2 minutes. Add the eggs, one at a time, beating hard on medium speed after each. Use a rubber spatula to scrape down the sides and bottom of the bowl as needed. Add the vanilla and beat again at medium speed until combined, about 20 seconds.

Add the oat mixture to the wet ingredients and mix on low speed until just combined. The cookie dough can be used immediately or covered and refrigerated for up to 4 days. If refrigerated, let the dough sit at room temperature for 20 minutes before scooping.

Use a 1 ½-inch scoop or tablespoon to drop the cookie dough onto the lined baking sheets, spacing them about 2 inches apart. Bake until the edges are lightly golden brown and the center still appears soft and tender, about 10 to 12 minutes.

Remove from the oven and let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely before adding the icing.



To make the icing: In a medium bowl, add the powdered sugar, 2 ½ tablespoons of milk and the vanilla. Use a whisk or fork to stir until well combined. The icing should be thick, but runny enough to dip the cookies into, so add more milk, by a half teaspoon, until your desired consistency is achieved.

Dip the tops of the cookies into the icing and place them on the lined baking sheet to set until fully hardened, about 3 hours. Store the cookies in an airtight container at room temperature for up to 1 week, or in the freezer for several months.

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