

Appie Oaters Recipe

Appie Oaters are the famous, giant “apple pie cookies” that Miss May bakes at the Thomas Family Fruit & Fir Farm. Appie Oaters are one of Miss May’s many specialties, and she often uses these enormous, delicious cookies to ply information from suspects in her cases. Chelsea Thomas loves these sweet treats, and they’re an irresistible treat for the cooler fall months and throughout the holiday season.

In our apple orchard books, Appie Oaters are a family recipe, presumably passed down for generations and perfected by Miss May. But in real life, Matt invented the cookies on the spot in Book 1. He had never tasted or seen anything like them, but real-life Chelsea decided she would reverse engineer them from Matt’s delectable description.

We first made these cookies for our Friendsgiving celebration in 2018. Our unsuspecting guests were the beta testers of the Appie Oaters recipe and they didn’t even know it.

Luckily, the cookies were a huge hit and we’ll definitely be making them for many holidays to come. Now, you can too.

We wanted Appie Oaters to be warm and homey, so there are a few extra steps in making them, but they’re well worth the time and effort. Indulgent yet not overly rich, these cookies are a perfect balance of sweet and spicy and you won’t be able to just eat one!

First thing's first, the key to this recipe is that you **HAVE** to caramelize the apples. This step requires an extra dish and a little more time, but it's essential to the gooey texture and depth of flavor.

The second crucial part of Appie Oaters is the applesauce. It adds a fruitiness and lightness to the cookies that's exceptionally delicious. If you really want to go the extra mile, you can use homemade applesauce, but store-bought works just fine. Make sure to get unsweetened so you can control the level of sweetness.

The last thing to note is that this recipe calls for coconut oil (personal preference) but you can easily substitute butter at a 1:1 ratio. Coconut oil has a nutty, warm profile that makes these cookies extra cozy, but if you only have butter on hand it works fine too.

Alright, without further ado, here is the recipe for **APPIE OATERS**, a perfect dessert for any holiday (or just a chilly weekend night when your sweet tooth is acting up).

Appie Oaters

*makes about 10 large cookies

Ingredients

- 2 cups all purpose flours
- A pinch or two of salt
- 1 tsp baking soda
- 1/2 cup to 1 cup quick cook oats
- 2 apples, diced (you can use any variety - I prefer Fuji or Pink lady but you can also mix types or add in some Granny Smith for a tarter flavor)
- 1 tsp + a pinch of cinnamon
- 1/2 tsp nutmeg
- 1 tsp vanilla extract
- Juice of half lemon
- 1/2 cup coconut oil
- 2/3 cup brown sugar
- 1/3 cup white sugar
- 1/2 cup unsweetened applesauce
- 1 tbs maple syrup

Steps

1. Preheat oven to 350 (you can also make this dough a few hours or even a day or so in advance - they are better when the dough sits for a while).
2. Melt the coconut oil in a large skillet over medium heat, careful not to overheat.
3. Mix the diced apple in a medium bowl with the maple syrup, pinch of cinnamon, and lemon juice. Set aside.
4. Slowly whisk the brown sugar into the melted coconut oil. Continually stir for 3-5 minutes, letting the sugar melt into the oil.
5. Add the diced apple mixture to the sugar and oil. Reduce heat to low and continue to caramelize while combining the rest of the ingredients (about 10 to 20 minutes, stirring frequently).
6. Make applesauce mixture by combining applesauce with 1 tsp cinnamon, 1/2 tsp nutmeg, 1/3 cup sugar and 1 tsp vanilla. Set aside.
7. Turn off the heat on the skillet, and pour the coconut oil apple mixture into a bowl. Set in the fridge or freezer and let the mixture cool until the oil has slightly firmed.
8. Combine the flour, salt and baking soda.
9. Stir in the applesauce mixture.
10. Once coconut oil has hardened slightly, add it to the flour/ applesauce mixture and stir until it has formed a moist dough.
11. Slowly add in the oats until the consistency of the dough thickens and is no longer runny. The amount of oats will vary based

on the wetness of the other ingredients, so just eyeball this until the dough seems firm enough to roll into large balls.

12. Form dough into balls. They should be a little larger than a generous-sized meatball, and there should be enough for about 10 cookies.
13. Place the balls on a cookie sheet lined with parchment paper. You may need 2 cookie sheets to ensure that you have enough space between the cookies (at least an inch).
14. Press the cookies down using a fork or your hand. They shouldn't be completely flat.
15. Cook 10-12 minutes in the preheated oven.
16. Once the cookies are done, you can sprinkle them with cinnamon sugar, top with a drizzle of maple syrup, honey or caramel or a dollop of whipped cream, frost them with cream cheese icing, or just eat them plain! They're delicious any which way.