



Giant Iced Oatmeal Cookie

with Cherries, Almonds & Chocolate Chips



30-40min



2 Servings

There are few things better than a kitchen filled with the warm aroma of fresh-out-of-the-oven oatmeal cookies. This giant version takes those feel-good vibes even further! It's full of dynamic flavor and texture thanks to dried cherries, almonds, and chocolate chips and covered in a blanket of icing. The 2-person plan makes 30 cookie squares, and the 4-person plan makes 60 cookie squares.

What we send

- 1 oz salted almonds ¹⁵
- 5 oz sugar (use $\frac{2}{3}$ cup)
- 2 oz brown sugar (use $\frac{1}{4}$ cup)
- $\frac{1}{4}$ oz cinnamon (use 1 tsp)
- 5 oz self-rising flour (use 1 cup) ¹
- 3 oz oats
- dried cherries
- 6 oz chocolate chips ^{6,7}
- $2\frac{1}{2}$ oz confectioners sugar (use $\frac{1}{2}$ cup)

What you need

- 6 Tbsp butter ⁷
- 1 large egg ³
- milk ⁷
- kosher salt

Tools

- small saucepan
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 110kcal, Fat 5g, Carbs 15g, Proteins 2g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Coarsely chop **almonds**. Melt **6 tablespoons butter** in a small saucepan over medium heat, about 3 minutes. Transfer butter to a large bowl.



4. Finish cookie dough

Add **oats, dried cherries, chocolate chips**, and **chopped almonds** to bowl with **cookie dough**, stirring until combined and evenly distributed.



2. Start mixing batter

Add $\frac{2}{3}$ **cup granulated sugar**, $\frac{1}{4}$ **cup brown sugar**, and **1 teaspoon cinnamon** to bowl with **melted butter**, stirring until combined. Whisk in **1 large egg** until combined.



5. Bake cookie

Transfer **dough** to a rimmed baking sheet (no need to grease). Using damp hands (this prevents dough from sticking), pat dough into a 9-inch wide circle (about $\frac{1}{2}$ -inch thick). Bake on center oven rack until golden-brown around the edges and the center feels just firm, 20–22 minutes. Remove from oven and let cool completely.



3. Stir in dry ingredients

Add **1 cup self-rising flour** and $\frac{1}{2}$ **teaspoon salt** to bowl with **batter**. Stir until barely combined and flour is mostly incorporated. (Careful to not overmix as this will overdevelop the gluten and create a tough cookie in the end. You will continue mixing in the next step.)



6. Ice cookie

In a small bowl, combine $\frac{1}{2}$ **cup confectioners' sugar**, $1\frac{1}{2}$ **tablespoons milk**, and **a pinch of salt**, whisking until smooth. Spoon **icing** over **oatmeal cookie**, and cut into $1\frac{1}{2}$ -inch squares to serve. Enjoy!