



## Giant Iced Oatmeal Cookie

with Cherries, Almonds & Chocolate Chips



1h



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. (2-p plan makes 30 cookie squares; 4-p plan makes 60)

## What we send

- 1 oz salted almonds <sup>15</sup>
- 5 oz granulated sugar
- 2 oz dark brown sugar
- ¼ oz ground cinnamon
- 5 oz self-rising flour <sup>1</sup>
- 3 oz oats
- 1 oz dried cherries
- 2 (3 oz) chocolate chips <sup>6,7</sup>
- 5 oz confectioners' sugar
- 1 pkt cardamom sugar

## What you need

- 6 tbs butter <sup>7</sup>
- 1 large egg <sup>3</sup>
- kosher salt
- milk <sup>7</sup>

## 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 140kcal, Fat 7g, Carbs 19g, Protein 1g



### 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.



### 2. Start mixing batter

Add **granulated sugar, brown sugar,** and **1 teaspoon cinnamon** to bowl with **melted butter**, stirring until combined. Whisk in **1 large egg** until combined.



### 3. Stir in dry ingredients

Add **1 cup self-rising flour** and **½ 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.)



### 4. Finish cookie dough

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



### 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 ½-inch thick). Bake on center oven rack until golden-brown around the edges, 20-22 minutes. Remove from oven and let cool completely.



### 6. Ice cookie & serve

In a small bowl, combine **½ cup confectioners' sugar, 1½ tablespoons milk,** and **a pinch of salt**, whisking until smooth. Spoon **icing** over **oatmeal cookie**, sprinkle with **cardamom sugar**, and cut into 1½-inch squares to serve. Enjoy!