

Maple-Glazed Oatmeal Cookies

Makes approximately 24 cookies. It's best to make them a day or two ahead, since over time the cookies get chewier and more flavorful while the glaze dries and becomes less sticky. This recipe intends for the cookies to be covered with a solid coating of glaze. If using a crisscross pattern, halve the quantities of powdered sugar and maple syrup.

Ingredients

3/4 cups all-purpose flour
1/2 tsp baking soda
1 tsp cinnamon
1/2 tsp ginger powder
1/4 tsp nutmeg
1/4 tsp cardamom
1/8 tsp cayenne powder
1/2 tsp salt
1/2 cup unsalted butter, softened
1/2 cup brown sugar, packed
1/4 cup granulated sugar
1 large egg
1/2 tsp vanilla extract
1-1/2 cups rolled oats
2 cups powdered sugar
1/2 cup maple syrup

Steps

Preheat oven to 350° F.

Whisk together flour, baking soda, cinnamon, ginger powder, nutmeg, cardamom, cayenne, and salt in a small bowl and set aside.

In a large mixing bowl cream together softened butter, brown sugar, and granulated sugar. Add eggs and vanilla and mix until just combined. Gradually add in flour mixture and mix to combine. Add oats and mix with a rubber spatula until thoroughly combined.

Scoop out dough into 1-1/2" balls and set 2" apart on a parchment paper-lined baking sheet. Bake in batches at 350° F until golden brown around edges, center has just set, and surface looks dry (approximately 8–12 minutes). Leave cookies on baking tray for a few minutes to set, then transfer to a wire rack to cool.

While cookies bake, prepare maple glaze by whisking together powdered sugar and maple syrup, adding more sugar if too thin or more maple syrup if too thick. The glaze should be extremely thick, almost like icing, but thin enough for a large dollop to slowly drip off of a spoon.

Glaze baked cookies while still warm to let the glaze melt into the surface. Allow cookies to cool and glaze to set completely before serving or storing.