

# Chewy Oatmeal cookies with Candied Orange peel

## Ingredients

- 1-1/4` cup firmly packed brown sugar
- 3/4 cup butter softened
- 1 ea egg
- 1/3 cup milk
- 1-1/2 tsp vanilla
- 3 cups quick oats uncooked
- 1 cup flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/4 tsp cinnamon
- 1 cup walnuts coarsely chopped
- 1 cup candied orange peel



## Directions:

Heat oven to 375 deg F. Grease cookie sheets or line with parchment paper or a silpat. If you have a stone, those work great for cookies!

Place brown sugar, butter, egg, milk and vanilla in a large bowl. Beat at medium speed with an electric mixer until well blended.

Combine oats, flour, baking soda, salt and cinnamon. Add the butter mixture; beat at low speed just until blended. Stir in walnuts and candied orange peel.

Drop dough using a small or medium cookie scoop 2" apart onto your prepared cookie sheets or stones.

Bake one cookie sheet at a time @ 375 deg F for 10-12 minutes. DO NOT OVERCOOK. Remove the cookies when they look slightly under cooked and let them rest on the cookie sheet for 5 minutes until transferring to a cooling rack to cool completely.

Store in an air tight container to keep fresh and chewy. You can also store them in the freezer.

Enjoy!!