

Iced Oatmeal Cookies

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Cookie Ingredients

- 1½ cups rolled oats
- ¾ cups all-purpose flour
- ½ tsp. baking soda
- ½ tsp. salt
- 2 tsp. ground cinnamon
- ⅓ cup vegetable shortening
- 2½Tbsp. unsalted butter, softened
- ½ cup packed brown sugar
- ½ cup granulated sugar
- 1 egg
- ½ tsp. vanilla extract

Icing Ingredients

- ¼ cup warm milk
- 1 Tbsp. corn syrup
- ¼ tsp. vanilla extract
- 2 cups powdered sugar



Directions

1. Whisk together the oats, flour, baking soda, salt, and cinnamon in a medium bowl until well-combined.
2. Cream together the shortening, butter, and sugars in the bowl of a stand mixer or other large mixing bowl until creamy. Beat in the egg and vanilla until smooth.
3. Add the dry ingredients to the wet ingredients in thirds. Stir until well-combined. Chill the dough in the refrigerator for at least an hour.
4. Preheat your oven to 350°F and line or grease cookie sheets.
5. Form the dough into golfball-sized balls, then flatten the dough balls into ¼" thick discs and arrange on the cookie sheets approximately 2" apart. Press each cookie down with a fork dipped in milk.
6. Bake the cookies for approximately 10 minutes, or until they turn golden brown.
7. Let the cookies cool on the cookie sheets for approximately 5 minutes, then remove them to a cooling rack to cool completely.
8. When the cookies are cool, prepare the icing. Whisk together the milk, corn syrup, and vanilla extract until fully combined. Carefully whisk in the powdered sugar, 1 cup at a time, until a smooth, runny icing forms. If you would like your icing to be thicker, you can continue adding powdered sugar until the desired consistency is reached.
9. Pour or spoon the icing onto the cookies and leave them to set overnight. Store in an airtight container.