



Iced Oatmeal Cookies

2 cups old fashioned rolled oats (pulsed in blender)
2 cups flour
2 teaspoons ground cinnamon
1 cup butter, softened
 $\frac{1}{2}$ cup sugar
1 cup brown sugar
1 teaspoon Cookie Nip
2 eggs

Preheat oven to 375. Using an electric mixer, combine all ingredients until the dough forms a soft ball. Pinch off 1" balls of the dough, roll and flatten. Arrange on a baking stone. Bake for 15 minutes. Remove from stone and allow to cool completely before dipping.

Frosting

2 cups powdered sugar
3 Tablespoons water
1 Tablespoon Cookie Nip
1 Tablespoon corn syrup
 $\frac{1}{2}$ tsp. salt (dissolved in the water)

Mix by hand in a bowl until smooth. Dip the top of each cookie in the frosting and return to the parchment covered pan to dry.

Yields: 3 doz. cookies