

Apple Crisp Cookie Cups

These Apple Crisp Cookie Cups combine classic oatmeal cookies with homemade apple pie filling for the perfect comfort food.

Prep Time 1 hour 30 minutes **Cook Time** 30 minutes **Total Time** 2 hours

Servings 24 **Author** Olivia

INGREDIENTS

Apple Pie Filling:

- 6 cups Granny Smith apples 4-5 apples, peeled and chopped
- 1 Tbsp lemon juice
- 1/2 cup light brown sugar packed
- 1/2 cup granulated sugar
- 1/4 cup cornstarch
- 1 tsp ground cinnamon
- pinch ground nutmeg
- pinch salt
- 2 cups water

Oatmeal Cookie Cups:

- 1 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp sea salt
- 1 cup unsalted butter room temperature
- 1 cup light brown sugar packed
- 1/4 cup granulated sugar
- 2 large eggs room temperature
- 2 tsp vanilla
- 3 cups rolled oats

Sugar Glaze:

- 1 cup powdered sugar
- 1 Tbsp water

INSTRUCTIONS

Apple Pie Filling:

1. Toss apples and lemon juice in a medium bowl, set aside.
2. In a medium saucepan, combine sugars, cornstarch, and spices. Pour in water. Cook over medium heat until boiling. Cook for 2 minutes. Add apples, bring back to a boil. Simmer until tender (10-15mins). Cool completely.

Oatmeal Cookie Cups:

1. In a medium bowl, whisk flour, cinnamon, baking soda, and salt. Set aside.
2. In the bowl of an electric mixer, beat butter and sugars on med-high until pale and fluffy (approx. 3 minutes).
3. Add eggs one at a time, fully incorporating after each addition, and beat on high for 1 minute. Add vanilla.
4. Turn mixer to low and add flour mixture, mix until combined. Add oats and mix until just combined.
5. Spray 2 regular sized muffin tins with cooking spray. Using a large cookie scoop (3 Tbsp) scoop dough into muffin tins, press down and push up the sides to create cups.
6. Preheat oven to 350°F. Bake cookie cups for approx. 15mins or until browned and mostly set.
7. Remove from oven and (if needed) immediately use a small jar or container to press firmly down in the center to create a well. Cool in pans for 15mins, then place on wire rack to cool completely.

Assembly:

1. Using a tablespoon, fill each cookie cup with apple pie filling. Drizzle with sugar glaze if desired.