



## *Garden Fresh Farm Recipes*

# **The Cookie** **(Oatmeal Cookie With Coffee Cinnamon Frosting)**

An intoxicating mix of oatmeal, brown sugar, butter, dates, walnuts and coconut, this cookie features cinnamon-coffee icing.

So renowned is this cookie in its family of origin that it is referred to simply as The Cookie. The cookie itself is delicious but the coffee-cinnamon frosting is what makes takes it to the level of heavenly.

Makes about 5 dozen cookies

### The Cookies:

- 2 sticks butter
- 1 cup light brown sugar
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups rolled oats
- 1 cup unsweetened shredded coconut
- 1 cup pitted, chopped dates
- 1 cup chopped walnuts



### Cookie Frosting:

- 6 tablespoons unsalted butter
- 2 cups confectioners' sugar
- 2 teaspoons ground cinnamon
- 2 tablespoons brewed coffee
- 2 teaspoons vanilla extract

### Directions:

Make cookies using an electric mixer to cream butter and sugars until smooth. Mix in eggs and vanilla until combined.

Use a fine-mesh sieve to sift flour, baking soda and salt into a medium mixing bowl. Add flour mixture, in two parts, to butter-sugar mixture, mixing until just combined. Add remaining ingredients and mix at low speed until just combined.

Cover and chill dough in refrigerator at least 2 hours or overnight. (If you leave it overnight, let it sit at room temperature for about 30 minutes before baking.)



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Preheat oven to 350 degrees.

Use a tablespoon measure to scoop dough balls and place them on a baking sheet. Use your palm to flatten dough balls slightly. Bake until set, about 12 minutes. Take care not to over bake. Remove from oven and let cool before frosting.

Make frosting using an electric mixer to cream butter and sugar until smooth. Add remaining ingredients, mixing until incorporated.

To frost the cookies use a broad butter knife to frost cookies. Let frosting set for 1 hour.