

Oatmeal Drizzle Cookies

- 1 cup firmly packed brown sugar
- 1 cup butter, softened
- 1/4 cup water
- 2 1/2 cups uncooked oats
- 1 1/4 cups all purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

Heat oven to 350°F. Line cookie sheets with parchment paper.

In a large bowl, combine brown sugar and 1 cup butter and beat at medium speed, scraping bowl often, until creamy. Add water. Continue beating until well mixed. Reduce speed to low. Add oats, flour, cinnamon, baking soda and salt. Beat until well mixed.

Using a cookie dough scoop or by hand, shape dough into 1 1/2 inch balls. Dough will be sticky. Place 2 inches apart onto prepared cookie sheets. Using the bottom of glass, greased and dipped in sugar, flatten cookies to 2 inch diameter. (You will need to dip glass in sugar for each cookie, grease as needed)

Bake for 12 to 15 minutes or until lightly browned. Let stand 1 minute on cookie sheets. Remove to wire cooling rack. Cool completely.

For chocolate drizzle, combine 1 cup powdered sugar, 3 tablespoons unsweetened cocoa and 1 tablespoon butter in small mixer bowl. Beat at low speed, scraping bowl often and gradually adding up to 3 tablespoons milk until drizzling consistency.

Drizzle over cooled cookies.