

Frosted Apple Cookies

1/4 CUP MARGARINE
1 CUP BROWN SUGAR
1 LARGE EGG
1 TSP. VANILLA
2 CUPS ALL-PURPOSE FLOUR
1 CUP QUICK OATS (OPTIONAL)
1/2 TSP. SODA
1/2 TSP. SALT
1/4 TSP. NUTMEG
1/2 CUP EVAPORATED MILK
1 CUP NUTS (CHOPPED)
1 CUP APPLES (PEELED, CHOPPED)

Beat margarine, sugar, egg, and vanilla together in mixing bowl. Mix dry ingredients together in a separate bowl. Add dry ingredients alternately with evaporated milk. Stir in nuts, apples, and oatmeal (optional). Drop by teaspoons on greased cookie sheet. Bake at 375 degrees for 10-12 minutes or until cookies are light brown around edges. Remove cookies and allow to cool slightly. Frost with glaze while still warm.

Frosting:

2 C. POWDERED SUGAR
3 TBSP. MELTED MARGARINE
1 TSP. CINNAMON
2-3 TBSP. MILK
1/2 TSP. VANILLA EXTRACT

Glaze is made by mixing powdered sugar, melted margarine, cinnamon, vanilla, and milk.