

TIM FARMER'S COUNTRY KITCHEN

OATMEAL SOURDOUGH COOKIES

*1 stick butter
1/2 cup brown sugar
1/4 cup sugar
1 egg
1 tsp vanilla
1/4 cup sourdough starter
1 cup oatmeal (ground)
1 cup flour
1/2 tsp salt
1/2 tsp baking soda
1/2 tsp cinnamon
Dash nutmeg*

For icing:

*Confectioners sugar
Heavy cream
Vanilla*

To mixer add butter, sugars, egg, and vanilla. Mix until smooth. Add sourdough starter and continue mixing. Add rest of ingredients and mix until dough forms. Place in covered bowl in fridge for 45 minutes. Scoop onto parchment lined pan and put in 350 degree oven for 10-12 minutes. Remove and let cool.

Mix together icing ingredients until consistency you like. Drizzle over cookies and serve.

