

Oatmeal Cookies with Dried Figs

Ingredients

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon kosher salt, or sea salt
- 3 cups old-fashioned oats
- 1 cup unsalted butter, at room temperature
- 1/1/2 cup packed brown sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 ½ cups dried figs, cut into quarters or 6 pieces

Directions

- In a bowl whisk together the flour, baking powder, and salt. Stir in the oats. Set aside.
- In a mixer, beat together the butter and brown sugar until well combined, about 1 minute. Beat in the eggs and vanilla. Stir in the flour mixture until just combined. Stir the dried figs into the batter. Chill the dough for at least 1 hour or up to overnight (the dough can also be pre-scooped and frozen for future use).
- Preheat the oven to 375. Line a couple sheet pans with parchment paper. Scoop the heaping tablespoon-sized portions of lightly browned. Let them cool for a few minutes and then transfer to a wire rack to finish cooling.