



TASTING TABLE

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Iced Multigrain Oatmeal Cookies

Recipe adapted from *Good to the Grain*. (Stewart, Tabori & Chang)

Makes approximately 18 cookies

For the cookies:

- *Butter for the baking sheets*
- *2 cups rolled oats*
- *½ cup whole-wheat flour*
- *½ cup oat flour*
- *½ cup barley flour*
- *¼ cup millet flour*
- *¼ cup rye flour*
- *1 tablespoon plus 1 teaspoon baking powder*
- *1 teaspoon baking soda*
- *2 teaspoons kosher salt*
- *1 cup dark brown sugar*
- *½ cup sugar*
- *1 teaspoon cinnamon*
- *1 teaspoon freshly grated nutmeg*
- *8 ounces (2 sticks) unsalted butter, melted*
- *2 large eggs*

For the frosting:

- *2¼ cups powdered sugar*
- *5 to 6 tablespoons whole milk*
- *1 tablespoon cinnamon*
- *¼ teaspoon kosher salt*

1. Place two racks in the upper and lower thirds of the oven and preheat to 350°. Rub two baking sheets with butter.
2. In a food processor, grind the oats to a coarse meal that still has a few large flakes, about 10 seconds. Sift the dry ingredients into a large bowl, pouring back into the bowl

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any bits of grains or other ingredients that may remain in the sifter. Add the ground oats to the dry ingredients. In a small bowl, whisk the butter and eggs until combined. Using a spatula, fold the wet ingredients into the dry ingredients.

3. Scoop balls of dough about 3 tablespoons in size onto the cookie sheets about 3 inches apart. Bake for 16 to 20 minutes, rotating the sheets halfway through. When the tops are evenly brown, take them out and transfer to a wire rack. Repeat until all of the dough is gone.
4. Make the frosting: In a bowl, whisk together all the ingredients until smooth and about the consistency of honey.
5. Drizzle the frosting over the cookies, making lattice designs over the entire tops of the cookies. Let the frosting set for 30 minutes before eating. The cookies can be stored in an airtight container for up to three days.