

Oatmeal Blood Orange Cookies

¾ cup all- purpose flour

½ teaspoon baking soda

½ teaspoon salt

½ teaspoon ground cinnamon

½ cup unsalted butter, slightly softened

2 tablespoons O Live Brooklyn Blood Orange Olive Oil

1 cup light brown sugar

1 large egg

3 cups old-fashioned rolled oats

O Live Brooklyn Cinnamon Pear Balsamic Vinegar, to garnish

Preheat oven to 350 degrees F. Thoroughly mix together flour, baking soda, salt, and cinnamon in a bowl. In a separate bowl, combine butter, Blood Orange Olive Oil, and brown sugar with an electric mixer until smooth and creamy. Whisk egg into butter mixture until completely incorporated. Whisk flour mixture into butter-egg mixture until fully combined. Fold in oats until fully incorporated. Grease a baking sheet with butter and spoon ¼ cup of batter at a time onto baking sheet to form cookies. Space 2 inches apart between cookies to allow for spreading. Flatten cookies slightly into ½ inch thick, uniformly round pieces. Bake for approximately 15 minutes until slightly crispy. Remove from oven and move cookies from baking sheet to cooling rack. Once cool, garnish with drops of Cinnamon Pear Balsamic Vinegar.

Makes: Approximately 22 large cookies

Recommended Substitutions: Alternatively, O Live Brooklyn Dark Chocolate or Vanilla Balsamic Vinegars could be substituted for the Cinnamon Pear Balsamic Vinegar as a garnish.