

Soft and Chewy Iced Oatmeal Cookies with Molasses and Cinnamon

3 cups old-fashioned rolled oats (essential for texture).



OVEN
350°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Icing: Base: 2 1/2 cups powdered sugar.
Liquid: 3 Tbsp. water (plus more as needed for consistency):

DIRECTIONS

1. Process the : Oats:
2. Place your oats in a food processor. Pulse them until they are mostly ground but still have some visible texture-avoid turning them into a fine flour. Add the flour, cocoa powder, cinnamon, baking soda, and baking powder. Pulse a few times just to combine.
3. Cream the : Butter and Sugars:
4. In your stand mixer, beat the softened butter, dark brown sugar, molasses, and vanilla on medium speed for 2-3 minutes until the mixture is light and fluffy.
5. Incorporate : Eggs:
6. Add the eggs one at a time, beating well after each addition. Make sure to scrape the sides of the bowl!
7. Turn the mixer to low and add the oat mixture in two stages. Mix until just combined-over-mixing leads to tough cookies.
8. Chill : Time:
9. Cover the dough and
10. refrigerate for 30 minutes
11. . Chilling the dough prevents the cookies from spreading too thin in the oven.
12. Shape and : Bake:
13. Preheat your oven to
14. 350°F (180°C)
15. . Scoop 2-tablespoon-sized balls, roll them smooth, and press them into 2-inch disks (about 1/2 inch tall). Bake for 10-12 minutes. The edges should be golden, but the centers should still look a little shiny.

16. Let them rest on the pan for 5 minutes before moving to a wire rack. They must be
17. completely cool
18. before icing.
19. Ice the : Cookies:
20. Whisk the powdered sugar and water until smooth. Dip the tops of the cookies into the icing, let the excess drip off, and set them back on the rack for 45 minutes to harden.

SWAPS & NOTES

: it has the hearty texture of oats, the warmth of cinnamon, and that iconic "dipped" look that makes them so inviting on a cooling rack.

Why I Love This Recipe I am a sucker for a cookie with depth.

While I love the simplicity of These 3-Ingredient Chocolate Chip Oatmeal Breakfast Cookies for a quick morning fix, this iced version is the ultimate "treat yourself" dessert.

The addition of molasses doesn't just add sweetness; it provides a moist, chewy texture that keeps the cookies from becoming too crumbly.

TIPS FOR SUCCESS

The Pulse Technique: Don't skip the food processor step.

Grinding the oats slightly allows the cookie to hold its shape while still providing that classic oatmeal flavor.

Consistency Check: If your icing is too thin, it will run off the cookie.

It should have the consistency of heavy cream.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/soft-and-chewy-iced-oatmeal-cookies-with-molasses-and-cinnamon/>