

## Oatmeal Macaroons

**1 cup sugar**

$\frac{1}{2}$  tsp salt

**2 Tbsp butter**

**4 Tbsp flour**

**2 eggs**

**2 tsp baking powder**

**2 large cups rolled oats**

$\frac{1}{2}$  tsp almond extract

PREHEAT oven to 325 F.

In a medium sized bowl, CREAM TOGETHER sugar and butter, add eggs.

MIX WELL.

ADD all other ingredients. MIX WELL.

Using a teaspoon, DROP onto a cookie sheet lined with parchment paper.

LEAVE ROOM for macaroons to spread.

BAKE 15-18 minutes, until golden.

**COOL on cookie sheet for 1 minute.**

REMOVE from parchment using a spatula.

Notes: Makes about 24 macaroons. Store covered on the counter for one week, or freeze for 1 month.