

Oatmeal Macaroons

250 ml sugar

3 ml salt

30 ml butter

60 ml flour

2 eggs

10 ml baking powder

275 ml rolled oats

3 ml almond extract

PREHEAT oven to 160 C.

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.