

Oatmeal and Almond Cookies

(燕麥杏仁曲奇餅)

Ingredients:

Plain flour	100g	Diced almond	30g
Baking powder	1 tsp	Oatmeal	30g
Salt	A pinch	Beaten egg	1/2
Margarine	50g	Vanilla essence	few drops
Castor sugar	50g		

Method:

1. Preheat the oven to 180 C. Grease a baking sheet.
2. Cream margarine and sugar until light and fluffy, add in beaten egg & vanilla essence, and beat well.
3. Sift in flour, baking powder & salt, lightly mix well. Add in oatmeal and diced almond to form a dough.
4. Divide the dough into 12-14 portions, shape into balls and lightly flatten them.
5. Bake at 180 C for 15 minutes until golden brown. Cool the cookies on a wire rack and keep in an air-tight container after cooling.