

Almond Crescent Cookies



Ingredients

- 14 tbsp margarine
- 3/4 cup powdered sugar
- 1/2 tsp almond extract or 2 tsp vanilla
- 1 3/4 cups all purpose flour
- 1/4 tsp salt
- 1 cup Quaker® Oats-Old Fashioned
- 1/2 cup chopped almonds

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	14 min	24 min	36

How to make it

1. Heat oven to 325°F.
2. Beat margarine, sugar and almond extract until well blended.
3. Add flour and salt; mix until well blended.
4. Stir in oats and almonds.
5. Using level measuring tablespoonfuls, shape dough into crescents.
6. Bake on ungreased cookie sheet 14 to 17 minutes or until bottoms are light golden brown.
7. Remove to wire rack.
8. Sift additional powdered sugar generously over warm cookies.
9. Cool completely.
10. Store tightly covered.

Made with



Quaker® Oats-Old Fashioned