



Cranberry and Almond Cookies

16 servings



Easy

up to 20 Min.



Ingredients:

For the Biscuits:

- 100 g Unsalted butter (Softened)
- 100 g Light Brown Sugar
- 30 ml Honey (2 tbsp)
- 1 Egg Yolk
- 175 g Plain Flour
- 1 Dr. Oetker Baking Powder Sachet (1tsp)
- 50 g Oats
- 75 g Dried Cranberries
- 3 ml Dr. Oetker Moroccan Almond Extract (2-3 drops)

- 1** Cranberry Almond Cookies:
Preheat the oven to Gas 180°C (160°C Fan, Gas Mark 4). Line 2 large baking sheets with baking parchment.
- 2** Beat together the butter and sugar until pale and creamy. Stir in the honey and egg yolk.
- 3** Sieve over the plain flour and Baking Powder then stir in the oats, cranberries and Natural Almond Extract.
- 4** Divide into 16 walnut-sized pieces and roll each into a ball. Space about 7cm (3 inch) apart on the previously prepared baking sheets and bake for about 10 minutes until just firm and lightly golden.
- 5** Leave to cool for 5 minutes before transferring to a wire rack to cool.



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