RECIPE CARD

Chocolate Almond Oatmeal Cookies

RECIPE NAME

24 cookies

YIELD

15 minutes

PREP TIME

8-10 minutes

TIME TO COOK

Make sure all ingredients are at room temperature before you start.

Any cocoa powder you have will do. I have made it with regular, dutch processed, and black cocoa powder (kind used for Oreo cookies). They all taste good!

NOTES

INGREDIENTS

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup unsalted butter
1 cup granulated sugar
1 egg
6 Tablespoons cocoa powder
2 Tablespoons vegetable oil
1 teaspoon vanilla extract
1 teaspoon almond extract
1 cup rolled old fashioned oats

PROCEDURE

Pre-heat oven to 350.

Line two cookie sheets with parchment, silpat or lightly grease with unsalted butter.

Sift together the flour, baking powder, and salt. Set aside.

Cream together the butter and sugar.

Beat in the egg, cocoa powder, oil, vanilla extract, and almond extract.

Stir in the flour mixture.

Stir in the oats.

Arrange spoonfuls of dough on the cookie sheets, and then flatten with a fork dipped in cold water to make a cross hatch pattern.

Bake 8 to 10 minutes.

After you take them out of the oven, let the cookies sit on the pan for two minutes and then transfer to a cooling rack to cool completely.