



Almond Crescent Cookies

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36

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14-17 min

Melt in your mouth almond crescent cookies are tender and delicious. While this sweet treat can be enjoyed throughout the year, they are also the perfect Christmas cookie. The sweet almond flavors combined with oats and dusted with powdered sugar will dress up your holiday spread.

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

Cooking Instructions

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.