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## Best Oatmeal Cookie Recipe with Apricots

### Ingredients:

- 1 cup all-purpose flour
- 1 tsp baking soda
- 1 cup butter
- ¾ cup brown sugar, packed
- ½ cup granulated sugar
- 1 egg
- 1 tsp almond extract
- 2½ cups rolled oats, regular or quick-cooking
- 1 cup dried apricots, cut into pieces
- ½ cup chopped almonds

### Instructions:

1. Preheat oven to 375° F.
2. Beat butter in large mixer bowl till softened.
3. Add brown sugar and sugar. Beat until fluffy.
4. Add egg and almond extract. Beat well.
5. Mix flour and baking soda together and add to mixer bowl. Beat till well mixed.
6. Stir in oats, apricots, and almonds.
7. Drop by rounded teaspoons onto un-greased cookie sheets.
8. Bake 8 to 10 minutes or till done. Cool on cookie sheet for 1 minute. Remove and cool on cookie racks.
9. Makes about 4 dozen.

### Hints:

- Use scissors to cut the apricots.
- Drizzle with chocolate icing. Either heat chocolate chips in microwave, put into plastic baggie. Snip corner and drizzle over cookies. The picture above shows these at the front of the plate.

<http://www.quick-german-recipes.com/best-oatmeal-cookie-recipe.html>

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- Drizzle with almond icing. Into 2 cups of powdered sugar, stir in 1 tsp almond extract and up to about 1 - 2 Tbsp water to drizzling consistency. Drizzle from spoon over cookies.