

Almond Oat Crisps

These crunchy, thin cookies pair perfectly with coffee, milk or as a topping for ice cream, but we personally like them best with honey sweetened yogurt, sliced bananas, dried cranberries and slivered almonds.

Ingredients

2 eggs, beaten

1 cup sugar

1 tablespoon butter

1 teaspoon vanilla

2 teaspoons baking powder

½ cup sliced almonds

2 cups rolled oats

½ teaspoon salt

Instructions

Heat oven to 375 degrees.

Combine all ingredients until well mixed. Spoon onto parchment-lined cookie sheets by the teaspoon.

Bake for 10 to 15 minutes, until golden.