

# Whitworths

## Cherry & Almond Cookies



### INGREDIENTS

50g **Whitworths Chopped Almonds**  
100g unsalted butter, softened  
100g light brown sugar  
1 medium egg  
1 tsp vanilla extract  
100g rolled oats  
100g self raising flour  
100g dried cherries

 Makes 20  Prep 15mins  10-15mins

### READY...STEADY...BAKE

- ♥ Preheat your oven to 190°C/Fan 170°C/Gas Mark 5 then grease 2 baking sheets.
- ♥ Beat the butter and sugar together until light and fluffy then beat in the egg and vanilla extract.
- ♥ Fold in the oats, flour, cherries and chopped almonds.
- ♥ Place spoonfuls of mixture onto the baking sheets, leaving space for them to spread out.
- ♥ Flatten with a fork then bake in the centre of your preheated oven for 10-15 minutes until slightly risen and golden brown.
- ♥ Place on a wire rack to cool, or try them warm... they're delicious!

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!