

Cranberry Almond Cookies

1/2 cup margarine

1 1/4 cup sugar

2 medium eggs

1/2 teaspoon almond extract

1 3/4 cups all purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 3/4 cups quick oats

1 cup halved Cranberries (tossed in 1
tablespoon sugar)

1/3 cup sliced natural almonds

about 1/3 cup sugar (to roll balls of
dough)

Cream margarine, sugar, eggs, and almond extract. Combine flour, baking soda, and salt. Stir into creamed ingredients. Stir in oats. Stir in cranberries and almonds. Form into walnut sized balls, roll in sugar. Place on lightly greased cookie sheets. Bake at 400 degrees for 8-10 minutes. Makes about 40 cookies.