



Apple oat cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 250 gm butter or margarine
- 1 cup fine sugar
- 1 egg
- 1 tsp vanilla
- 1 granny apple- grated
- 3 cups flour
- ½ cup quick oat
- 2 tbsp sesame seeds-toasted
- ¼ tsp salt
- ½ tsp cinnamon
- Course brown sugar for topping

Instructions

1. Cream the sugar and butter till soft with a wooden spoon, add egg add vanilla, mix well.

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2. Mix altogether the dry ingredients and apple. Fold into butter mixrure and mix well to combine.
 3. Roll dough on board to $\frac{1}{4}$ inch thickness and cut with a cookie cutter. Flip each cookie onto brown sugar to coat and place on greased tray .
 4. Bake at preheated oven of 220 C for 10 to 15 mins till golden .
 5. Cool and store in air tight container until ready to serve.