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.

2. Mix altogether the dry ingredients and apple. Fold into butter mixrure and mix well to combine.

3. Roll dough on board to ¼ 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.