



Havremakroner (Oatmeal Macaroons)

From "Time-Honored Norwegian Recipes" by Sigrid Marstrander

1 cup melted butter

4 Tbsps. Cream

1 tsp. baking powder

1 cup sugar

½ tsp. almond extract

2 ½ cups rolled oats

1 egg, beaten

1 cup flour

Mix butter and sugar until fluffy. Add beaten egg, then the cream and almond extract. Beat well. Sift flour and baking powder. Add this to the butter mixture and beat again. Stir in the oats and mix well. Place by teaspoonfuls on a greased baking sheet. Bake at 250 degrees for 20 minutes or until dry and crisp.

Makes about 75 cookies.

Everybody asks for this recipe. It is easy, cheap and delicious.