

## **Apricot Oat Crunch Cookies**

An oatmeal cookie with the addition of dried apricots

Serves: 20

### Ingredients

- 150g plain flour
- 1 teaspoon baking powder
- 1/2 teaspoon bicarbonate of soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 110g margarine or butter
- 110g dark brown soft sugar
- 100g caster sugar
- 1 egg
- 1 teaspoon vanilla extract
- 100g porridge oats
- 85g dried chopped apricots

### Method

1. Preheat oven to 180°C/Gas 4. Grease baking trays.
2. Stir together the flour, baking powder, bicarb, salt and cinnamon; set aside.
3. In a large bowl, cream together the margarine, dark brown soft sugar and caster sugar. Beat in the egg and vanilla. Stir in the dry ingredients using a wooden spoon. Mix in the oats and apricots.
4. Drop by spoonful's onto trays, leaving 5cm between each.
5. Bake for 8 to 10 minutes in the preheated oven, or until lightly browned.
6. Allow cookies to cool on baking tray for 5 minutes before removing to a wire rack to cool completely.

**Allergen Advice:**

**Contains: Milk, Sulphur  
Dioxide, Wheat Gluten &  
Eggs**