



FRENCH LACE COOKIES

INGREDIENTS

- 1/2 CUP SOFTENED BUTTER**
- 1/2 CUP GRANULATED SUGAR***
- 1/3 CUP FLOUR**
- 1 CUP OATMEAL, DRY**
- 2 TBSP MILK**
- 1/4 TSP SALT**

* I like to substitute a tbsp of light brown sugar* for a richer sweetness.

* Coconut crystals work well, too.

INSTRUCTIONS

1. Heat an oven at **375°F**.
2. Prepare a cookie sheet with butter and flour.
3. Mix all of the ingredients together.
4. Using a warm spoon, drop **1 tablespoon** of dough with **10cm (3in)** between each one to allow for spreading.
5. Bake until the **edges begin to turn brown**. If you like crispier cookies in the end, bake a bit longer, but keep your eyes on it. They'll go from perfect topoo in a few seconds.
6. Remove the tray from the oven and let them stand for **1 minute**.
7. Carefully remove them from the pan and try not to eat them all before the next tray comes out.
8. Dust with confectioner's sugar, if you're feeling particularly fancy today.