



Oatmeal cookies

Ingredients

- ½ cup of MASECA® corn masa flour
- ½ cup of cornstarch
- 1 cup of oatmeal
- 3 tablespoons of melted butter
- ¼ cup of sugar
- ½ cup of coconut
- ½ tablespoon of baking powder
- ¼ cup of raw amaranth seeds
- 1 tablespoon of corn syrup
- 1 egg white
- 2 cups of water

Preparation

1. Preheat oven at 360°F and grease a baking sheet using one of the 3 tablespoons of butter.
2. With a mixer at low speed, mix the oatmeal, MASECA® corn masa flour, cornstarch, sugar, coconut, baking powder, and amaranth.
3. Incorporate egg, the rest of the butter, corn syrup and water until you obtain a homogeneous dough.
4. Make dough balls using your hands and place on the baking sheet, then press to form the cookie.
5. Bake from 20 to 25 minutes. The cookies are done when they are slightly golden brown on the top.

Tips: You can add raisins, craisins or chocolate chips.