**Italian Florentines**

1/3 cup margarine (melted)

½ cup oatmeal

½ cup sugar

1/3 cup flour

1 ½ tsp cream

½ tsp vanilla

2 Tbsp corn syrup

½ cup almonds, chopped

2 Tbsp coconut, toasted

Preheat oven to 375

1. Combine melted margarine, sugar, oatmeal, flour, cream and vanilla. Stir well.
2. Add corn syrup stir again, really well.
3. Add almonds and coconut, guess what? Stir again!
4. Drop 1 tsp balls onto parchment. Leaving lots of room to spread out. (12 per cookie sheet)
5. Bake for 4-6 minutes, watching constantly. One cookie sheet at a time. Cook until golden brown.
6. Slide parchment off of cookie sheet and let them cool.
7. Next day: We will chocolate coat them.