



## Applesauce Cookies

Savannah · 29/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

60

### Description

These applesauce cookies are very moist and spiced with cinnamon nutmeg and cloves People rave about them They make a great afterschool snack or a tasty cookie on your Christmas cookie tray

### Ingredients

— - 1 cup packed brown sugar -  $\frac{3}{4}$  cup butter - 1 large egg - 1 cup applesauce - 2  $\frac{1}{2}$  cups all-purpose flour -  $\frac{3}{4}$  teaspoon ground cinnamon -  $\frac{1}{2}$  teaspoon baking soda -  $\frac{1}{2}$  teaspoon salt -  $\frac{1}{4}$  teaspoon ground nutmeg -  $\frac{1}{4}$  teaspoon ground cloves - 1 cup chopped walnuts - 1 cup raisins

### Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets. Beat sugar and butter in a large bowl with an electric mixer until smooth and light in color. Stir in egg
2. and then applesauce until well blended. Combine flour
3. cinnamon
4. baking soda
5. salt
6. nutmeg
7. and cloves; stir into applesauce mixture. Fold in walnuts and raisins. Drop spoonfuls of dough 2 inches apart onto the prepared cookie sheets. Bake in the preheated oven until edges are golden brown
8. about 10 to 12 minutes. Cool on the baking sheet briefly before removing to a wire rack to cool completely.