

Applesauce Cookies

Rating: ★★ ★

Makes: 12 servings

Ingredients

- 1 cup sugar
- 1/2 cup margarine (or butter or shortening)
- 1 egg
- 2 teaspoons baking soda
- 2 1/2 cups flour (all purpose)
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 1/2 cups applesauce, unsweetened
- 1 cup raisins
- 1 cup nuts (optional)

Directions

1. Preheat oven to 350°F. Prepare pan or cookie sheet (see below).
2. Cream together sugar, shortening and egg.
3. In a separate bowl, combine baking soda, flour, salt, and cinnamon. Mix well.
4. Stir flour mixture into shortening mixture just until moist.
5. Add applesauce, raisins, and nuts (if using).

For Cookies: Drop dough by heaping teaspoon several inches apart on a greased baking sheet. Bake at 350 degrees for 10 to 12 minutes.

For Cake: Bake at 350 degrees in an 8 inch x 8 inch pan for 40 minutes.

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	290	
Total Fat	8 g	12%
Protein	4 g	
Carbohydrates	51 g	17%
Dietary Fiber	2 g	8%
Saturated Fat	1.5 g	8%
Sodium	380 mg	16%

Notes

To check cake for doneness, pierce top of cake with a toothpick. Cake is done when toothpick comes out clean.