



APPLESAUCE COOKIES

Servings: **5 dozen**

For Eggless:-1/2 extra apple sauce OR 2 tbsp soya/ gram flour + 2 tbsp water NOTE: I adapted the recipe to make it eggless. I also creamed the butter, shortening & sugar instead of mixing all the ingredients together. The cookies were very soft & turned out like little soft cakes. 1 cup white sugar is Just the right amount for us.

Ingredients

1/2 c. butter
1/4 c. shortening
1 1/2 c. white sugar (1 should be ok)
1/2 c. brown sugar
2 eggs OR 1/2 cup extra apple sauce OR 2 tbsp soya/ gram flour + 2 tbsp water
1 1/2 tsp. vanilla
2 c. applesauce
4 1/2 c. flour
2 tsp. baking soda
1 1/2 tsp. cinnamon
1/2 tsp. cloves
1/4 tsp. nutmeg
1/2 tsp. salt
raisins (optional)
chopped nuts (optional)

Directions

Mix together and drop by teaspoonfuls onto a greased cookie sheet.
Bake at 350°F for 8 to 10 minutes.

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Cream butter, shortening & sugar.
Stir in egg & applesauce.

Makes about 5 dozen.

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