

Idiot's Kitchen Recipe – Applesauce Spice Cookies

Recipe from www.idiotskitchen.com – Adapted from Jean Smith



Ingredients:

- 1 cup sugar
- ½ cup butter (1 stick), softened
- 1 egg
- 1 cup applesauce, unsweetened preferred
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 1 cup raisins
- 1 cup walnuts, chopped

Preheat the oven to 350 degrees. In a small bowl, pour boiling or very hot water over 1 cup of raisins to soften.

In a large bowl or the bowl of a mixer, combine 1 stick (1/2 cup) softened butter, 1 cup sugar, 1 egg, and 1 cup applesauce. If you're using store bought applesauce, be sure to buy an unsweetened variety. If the applesauce is very chunky, run it through a mesh strainer to make it smooth.

In a separate bowl, combine 2 cups flour, 1 teaspoon baking powder, 1 teaspoon baking soda, ½ teaspoon salt, 1 teaspoon cloves, and 1 teaspoon cinnamon. Whisk to thoroughly combine all of the dry ingredients.

Slowly, with the mixer on low speed, add the dry ingredients to applesauce mixture. Mix only until combined. Do not over mix.

Drain the raisins and add them to the batter. Add 1 cup of chopped walnuts. Stir to combine.

Drop the batter by the spoonful onto greased or parchment lined baking sheets leaving space for the cookies to expand. Bake at 350 degrees for 8 – 10 minutes until puffed and golden brown.