

Apple Sauce Cookies

Recipe Bio

This Apple Sauce Cookies recipe combines applesauce with warm spices, raisins, and chopped nuts for a generously sized batch of cookies. The typed recipe card includes handwritten changes and additions, including a lower baking temperature of 350 degrees.

Apple Sauce Cookies (Overseas)

1/2 cup butter	1/2 teaspoon each of:
1 cup sugar	salt
1 egg	cinnamon
1 teaspoon soda	nutmeg
1 cup apple sauce	cloves
2 cups sifted all-purpose flour	1 cup each of nuts and raisins, chopped

Cream butter. Add sugar gradually, and beat well. Add egg. Beat until light and fluffy. Stir soda into (over)

apple sauce and combine with creamed mixture. *Sift to-
gether flour, salt & spices. add raisins & nuts; mix well
& add to creamed mixture;*
Drop from a teaspoon onto greased cookie sheets.

try 350°
Bake at 375 deგრées about 15 to 20 minutes.

Yield: About 6 dozen cookies.