

Applesauce cookies

Makes about 4 dozen cookies

Ingredients	Quantity
Butter	1/2 cup
White Sugar	1 cup
Unsweetened Applesauce	1 cup
Baking Soda	1 tsp
Salt	1/2 tsp
Flour	2 cups
Chopped Raisins	1/2 cup
Chopped Nuts	1/2 cup
Cinnamon	1 tsp
Cloves	1/2 tsp

1. Preheat oven to **375°**
2. Cream shortening and sugar together.
3. Add applesauce and blend into mixture.
4. Sift flour. Measure and add soda, salt and spices.
5. Sift again. Add sifted dry ingredients and stir until smooth.
6. Add chopped raisins and nuts. Drop from a teaspoon onto a greased baking sheet, spaced 2 to 3 inches apart.
7. Bake for approximately 12 minutes.

From: MRS. EZRA LONG, Sterling, Ill.

Book: Showalter, Mary Emma. Mennonite Community Cookbook . Herald Press. Kindle Edition.