

The Algeo Family Applesauce Cookies

These simple cookies can be made by hand—no mixer required.

Cookies:

- $\frac{3}{4}$ cup shortening
- 1 cup packed brown sugar
- 1 egg
- $\frac{1}{2}$ cup applesauce
- $2\frac{1}{4}$ cups all-purpose flour, sifted
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon ground cloves
- 1 cup raisins
- $\frac{1}{2}$ cup chopped walnuts

Topping:

- $\frac{1}{4}$ cup granulated sugar
- 1 teaspoon cinnamon

1. Preheat oven to 375F.

2. To prepare cookies, combine shortening, brown sugar and egg; stir well. Stir in applesauce. Combine dry ingredients. Add to shortening mixture; stir well. Fold in raisins and nuts. Drop by tablespoons onto a greased baking sheet.

3. To prepare topping, combine sugar and cinnamon in a small bowl and sprinkle on cookies. Bake 10 to 12 minutes. While cookies are warm, press down slightly to create a crinkly appearance. Makes 32 cookies.

Per cookie: 120 calories, 6g fat, 5mg chol., 1g prot., 17g carbs., 1g fiber, 60mg sodium.