

# National Network For Child Care (nncc.org)

## APPLE COOKIES

- T 1/2 cup margarine
- T 1/2 cup sugar
- T 1/2 cup brown sugar
- T 1 teaspoon cloves
- T 1 teaspoon cinnamon
- T 1/2 teaspoon nutmeg
- T 2 cups enriched flour
- T 1 teaspoon soda
- T 1 cup chopped and pared apples
- T 1/4 cup apple juice or milk
- T 1 egg
- T 1/2 cup golden raisins (optional)

1. Combine margarine, sugars, cloves, cinnamon and nutmeg.
2. Sift flour with soda.
3. Add 1/2 of flour mixture to margarine mixture and blend.
4. Stir in apples, raisins, apple juice or milk, and egg.
5. Add the remaining flour; mix.
6. Drop by teaspoonful onto greased cookie sheet.
7. Bake at 400 degrees for 11 to 14 minutes.
8. Remove from cookie sheet while hot.

**Optional:** Spread with a thin glaze of powdered sugar and vanilla.

Yield: 30 servings

Serving size: 1 cookie

Snack Suggestion: One apple cookie and 1/2 cup of chocolate milk