APPLE COOKIES

1/2 cup margarine
1/2 cup sugar
1/2 cup brown sugar
1 teaspoon cloves
1 teaspoon cinnamon
1/2 teaspoon nutmeg
2 cups enriched flour
1 teaspoon soda
1 cup chopped and pared apples
1/4 cup apple juice or milk
1 egg
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