



## APPLESAUCE COOKIES

- 1 Cup Shortening
- 2 Cups Packed Brown Sugar
- 2 Eggs
- 1/2 Cup Cold Coffee
- 2 Cups Well Drained Thick Applesauce
- 3 1/2 Cups All Purpose Flour
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 1 Teaspoon Cinnamon
- 1 Teaspoon Nutmeg
- 1 Teaspoon Cloves
- 1 Cup Raisins
- 1/2 Cup Coarsely Chopped Nuts

## DIRECTIONS

1. Mix shortening, sugar and eggs thoroughly.
2. Stir in coffee and applesauce.
3. Sift flour and mix in with remaining ingredients.
4. Chill 2 hours.
5. Heat oven to 400 degrees.
6. Drop rounded tablespoonfuls of dough 2 inches apart on a lightly greased baking sheet.
7. Bake 9 to 12 minutes.