



early childhood community development centre

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# Applesauce-Oatmeal Cookies

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## *Ingredients*

- 1/3 cup butter or margarine, softened
- 2/3 cup packed brown sugar
- 1/2 tsp ground cinnamon
- 1/4 tsp baking soda
- 1 egg
- 1/2 cup unsweetened applesauce
- 1 1/4 cups all-purpose flour
- 1 1/4 cups rolled oats

## *Directions - Makes about 30 cookies*

1. Pre-heat oven to 375° F (190° C)
2. In medium mixing bowl beat butter or margarine with an electric mixer on medium to high speed for 30 seconds
3. Add the brown sugar, cinnamon, and baking soda
4. Beat in egg and applesauce till combined
5. Beat in as much of the flour as you can with the mixer
6. Stir in remaining flour and the rolled oats
7. Drop dough by rounded teaspoons 2 inches apart on an ungreased cookie sheet
8. Bake in a 375 degrees oven for 8 to 10 minutes or till lightly browned
9. Transfer cookies to a wire rack and let cool

Source: Better Homes and Gardens Limited Edition

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