



RECIPE

rhino

♥ recipes worth sharing

Applesauce Cookies



PREP TIME
15 min



BAKE TIME
11–13 min



TEMPERATURE
350°F



YIELD
36 cookies

Description:

These soft, cake-like applesauce cookies combine brown sugar and warm spices for a simple, old-fashioned treat with plenty of cozy apple flavor.

INGREDIENTS

Dry Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1/4 teaspoon ground allspice

Wet Ingredients:

- 1 cup packed brown sugar
- 1/2 cup shortening
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup smooth, unsweetened applesauce

RHINO TIP



Stir the applesauce thoroughly before measuring, especially if any liquid has separated, so the fruit and moisture are evenly distributed throughout the dough.

STEP-BY-STEP INSTRUCTIONS

1



Line the pans.

Preheat the oven to 350°F and line baking sheets with parchment paper.

2



Mix the wet ingredients.

Beat the brown sugar and shortening until smooth, then beat in the egg and vanilla and mix in the applesauce.

3



Whisk the dry ingredients.

Whisk together the flour, baking soda, cinnamon, nutmeg, salt, and allspice.

4



Combine wet and dry.

Add the dry ingredients to the applesauce mixture and stir just until no dry streaks remain.

5



Scoop the dough.

Scoop the dough into 1½-tablespoon mounds and place them about 2 inches apart on the prepared baking sheets.

6



Bake and cool.

Bake one sheet at a time for 11–13 minutes. Cool 5 minutes on the sheet, then transfer to a wire rack.

TIPS & VARIATIONS



ADD RAISINS

Fold in ¾ cup raisins for a chewy, traditional addition.



TOASTED NUTS

Add ½ cup chopped toasted walnuts or pecans for extra crunch.



BRIGHTEN WITH ORANGE

Add 1 teaspoon finely grated orange zest for a subtle citrus lift.



MAPLE GLAZE

Drizzle cooled cookies with a simple maple glaze.



CREAM CHEESE FROSTING

Top with a thin layer of cream cheese frosting for a richer dessert-style version.



Family favorites, one recipe at a time.

