

Puree Applesauce Cookies

Ingredients

Weight (1 cup)

Measures

Puree Bread & Bakery Mix	5.2 oz
Apple Juice	5.8 oz
Vegetable Oil	28 g
Applesauce	3 oz
Cinnamon, ground	.5 g
Brown Sugar	27.5 g

7 svgs.	14 svgs.	28 svgs.
1 cup	2 cups	1 qts
2/3 cup	1 1/3 cups	2 2/3 cups
2 Tbsp	1/4 cup	1/2 cup
1/3 cup	2/3 cup	1 1/3 cups
1/4 tsp	1/2 tsp	1 tsp
2 Tbsp	1/4 cup	1/2 cup

Preparation

WASH HANDS

1. Place Puree Bread & Bakery Mix into a large mixing bowl.
2. Add brown sugar and cinnamon, and stir well.
3. Add vegetable oil, apple juice and applesauce. Mix until well blended.
4. Serve using #24 scoop.

Optional Garnishing Suggestion:

Make a small indent in the top of the cookie scoop with a spoon. Fill with 1 tsp. applesauce or apple preserves (with no chunks).

Be sure to follow facility HACCP guidelines.

Nutritional Facts

Amount per serving

Calories: 144

Total Fat: 5.3g

Cholesterol: 4mg

Sodium: 83mg

Total Carbs: 23.1g

Sugars: 12.6g

Dietary Fiber: 2g

Protein: 1g