

# Applesauce Cookies with Caramel Frosting

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Super soft cookies exploding with amazing flavor!

## Ingredients

### **APPLESAUCE COOKIES**

- o 2 cups sugar
- o 1 cup shortening
- o 2 eggs
- o 2 cups applesauce
- o 4 cups flour
- o 2 tsp. baking soda
- o 2 tsp. baking powder
- o 1 tsp. cinnamon
- o ½ tsp. cloves

### **CARAMEL FROSTING**

- o 6 Tbsp. butter
- o ½ cup heavy cream
- o 1 cup packed brown sugar
- o 2 tsp. vanilla
- o 2 cups powdered sugar

## Instructions

### **Cookies**

1. Preheat oven to 375 F
2. In a large bowl, sift together flour, baking soda, baking powder, cinnamon, and cloves. Set aside.
3. Cream sugar and shortening together.
4. Add eggs and applesauce and mix well.
5. Add in dry ingredients and mix until well incorporated.
6. Drop small spoonfuls of batter on greased cookie sheet.
7. Bake at 375 F for 8-10 minutes.
8. While cookies are cooling, prepare frosting.

### **Caramel Frosting**

1. In a medium saucepan over medium heat, combine butter, heavy cream and brown sugar.
2. Cook, stirring occasionally until mixture just begins to boil; remove from heat and stir in vanilla. Let cool, then stir in the powdered sugar.
3. Spread frosting over cookies

Recipe by **Chef in Training** at <https://www.chef-in-training.com/applesauce-cookies-with-caramel-frosting/>

