



## 6 Creative Ways to Use Applesauce

✦ By Bridget Edwards

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**YIELDS:** 22 servings

**PREP TIME:** 0hours 10mins

**COOK TIME:** 0hours 12mins

**TOTAL TIME:** 0hours 22mins

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### Ingredients

FOR THE COOKIES:

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2 1/4 c. Unbleached All-purpose Flour

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1 tsp. Cinnamon

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1/4 tsp. Allspice

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1/4 tsp. Freshly Grated Nutmeg

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1/2 tsp. Baking Soda

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1/4 tsp. Baking Powder

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1/4 tsp. Kosher Salt

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1/2 c. Salted Butter, Cut Into Chunks

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1 c. Packed Light Brown Sugar

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1 Egg

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1/2 c. Applesauce

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1/2 tsp. Vanilla Bean Paste Or Extract

FOR THE GLAZE:

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1 c. Powdered Sugar

1 tbsp. Milk

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1/2 tsp. Vanilla Bean Paste Or Extract

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## Directions

Preheat oven to 350°F. Line cookie sheets with parchment.

Whisk flour, cinnamon, allspice, nutmeg, baking soda, baking powder, and salt. Set aside.

Cream butter and sugar until light and fluffy. Beat in egg, applesauce, and vanilla bean paste until combined. Add the flour mixture and mix on low until combined. Scrape down bottom and sides of bowl.

Portion onto prepared sheets using a 2-tablespoon cookie scoop. Bake for 12 minutes or until the tops bounce back when lightly pressed. Remove to a wire cooling rack.

Once completely cooled, make the glaze. Whisk powdered sugar, milk, and vanilla bean paste. The mixture will seem thick at first, then it will loosen. Spoon or pipe over the cooled cookies.

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## BRIDGET EDWARDS

Bridget Edwards of [Bake at 350](#) likes cookies, and has been decorating them for over a decade and eating them for as long as she can remember.

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