Mini Apple Breakfast Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup all-purpose flour
2 tbsp brown sugar
1 tsp baking powder
1/2 tsp salt
1/4 tsp baking soda
1 tsp ground cinnamon
1 egg
1/4 cup unsweetened applesauce
1/4 cup milk
1 medium apple, peeled, cored and shredded
confectioners' sugar for dusting

Instructions

Preheat oven to 425°F. Lightly grease a baking sheet, set aside.
In a large mixing bowl combine the flour with the brown sugar, the baking powder, salt, baking soda and cinnamon.
In another mixing bowl lightly beat the egg, add the applesauce, whisk to combine. Gradually add the milk and whisk well. Stir in the flour mixture. Squeeze the water from the shredded apple with your hands and stir in the batter. At this point walnuts and raisins can be added, but it's optional. Stir well to combine the ingredients. Drop by teaspoonfuls onto the prepared baking sheets. Bake about 15 minutes in the preheated oven. Cool and dust with confectioners' sugar before serving.