



Low-Fat Orange Soft Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup cake flour
1 tsp baking powder
1-1/2 tbsp unsweetened applesauce
1 egg
1/2 cup light brown sugar
the peel of 1 orange, finely shredded
1 tbsp light brown sugar

Instructions

Preheat oven to 190°C. Line a cookie sheet with a baking paper. Combine the half of the orange peel with 1 tbsp brown sugar, set aside.
Sift together the flour with the baking powder.
Pour in the blender the egg with the brown sugar, the applesauce and the rest of the orange peel. Blend on high speed until creamy. Stir in the flour mixture. Stir well to combine. Drop by teaspoonfuls onto the prepared cookie sheet about 1/2 inch apart. Sprinkle with the prepared brown sugar and orange mixture. Bake about 10-15 minutes. Cool 5 minutes.