



The Birkett Mills Recipes

The Birkett Mills © 2014

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Desserts: Applesauce Kasha Cookies

These soft & spicy cookies make a good dessert or a healthful, filling snack.

Serves: 4 dozen

Ingredients

1 3/4 cups all purpose flour
1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. cloves
1/8 tsp. nutmeg
1/2 cup butter or margarine
3/4 cup brown sugar
1 egg
1 cup unsweetened applesauce
1/2 cup regular rolled oats
1/2 cup raisins or currants
1/2 cup medium kasha, uncooked

Directions

Sift together flour, soda, baking powder, salt and spices; set aside.

In large mixing bowl, cream butter and brown sugar until light and fluffy, then beat in egg and applesauce. Slowly stir in flour mixture; mix well. Add oats, raisins and kasha.

Drop mixture by teaspoons onto greased baking sheets. Bake at 375° for 10 minutes or until golden brown.