



Old-Fashioned Apple



Betty Crocker's

Ingredients



- 1 c packed brown sugar
- 1/2 c butter, softened
- 1 egg
- 1 1/2 c all purpose flour
- 1/2 tsp. salt
- 1 tsp. ground nutmeg
- 1/2 tsp. baking soda
- 1 medium apple, chopped



Directions



- 1). Heat oven to 375°. Grease cookie sheet with shortening. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed until light and fluffy. Stir in flour, nutmeg, salt and baking soda. Stir in apple.
- 2). Drop dough by rounded teaspoonful about 2 inches apart onto cookie sheet.
- 3). Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack; cool. Store loosely covered.

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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Fast Facts



Featured Food Groups




Nutrition Facts

24 servings per container
Serving size 1 cookie (1g)

Amount Per Serving
Calories 100

	% Daily Value*
Total Fat 4g	5%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 55mg	2%
Total Carbohydrate 16g	6%
Dietary Fiber 0g	0%
Total Sugars 10g	
Includes 9g Added Sugars	18%
Protein 1g	2%
Vitamin D 0mcg	0%
Calcium 13mg	0%
Iron 0.54mg	4%
Potassium 47mg	0%

Cooking Tips



- You can add oats.

Second Harvest is an equal opportunity provider.



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