

Glazed Fresh Apple Cookies

From Muriel Erickson, Erickson's Orchard and Country Store

4 ½ c. flour	2 2/3 c. brown sugar
1 tsp ground cloves	2 eggs
1 tsp ground nutmeg	1 c. cider, O.J. or milk
2 Tsp cinnamon	2 c. finely chopped apple, unpeeled (Jonathan)
1 tsp salt	1 c. raisins
1 c. shortening	1 – 2 c. nuts
2 tsp. baking soda	

Sift together flour and spices. Cream shortening and brown sugar. Add egg, cider and chopped apples. Add dry ingredients. Fold in raisins and nuts. Drop from spoon onto greased cookie sheet. Bake at 375 for 10 minutes. Glaze while hot and remove from pan.

Glaze

1 Tbsp. butter
1 ½ c. confectioners sugar
1/8 tsp salt
2 ½ Tbsp cider, O.J. or milk
¼ tsp vanilla

Cream butter, sugar and salt. Stir in apple juice and vanilla. DO NOT use vanilla when using O.J.