

Applesauce Jumbles

Ingredients

2 $\frac{3}{4}$ cups all-purpose flour
1 $\frac{1}{2}$ cups packed brown sugar
1 cup chopped nuts, if desired
1 cup raisins
 $\frac{3}{4}$ cup applesauce
 $\frac{1}{2}$ cup margarine or butter, softened
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon ground cloves
2 eggs

Browned Butter Glaze

$\frac{1}{4}$ cup butter (do not use margarine)
2 cups powdered sugar
1 $\frac{1}{2}$ teaspoons vanilla
2 to 4 tablespoons hot water

Steps

1. In large bowl, mix all ingredients except Browned Butter Glaze with spoon. (If dough is soft, cover and refrigerate.)
2. Heat oven to 375 degrees. On ungreased cookie sheet, drop dough by rounded teaspoons about 2 inches apart.
3. Bake about 10 minutes or until almost no indentation remains when touched. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes. Spread with Browned Butter Glaze.

4. **BROWNED BUTTER GLAZE:** In 1-quart saucepan, melt butter over low heat until golden brown. Remove from heat. Stir in powdered sugar and vanilla. Stir in hot water until smooth and spreadable.

Recipe found at BettyCrocker.com