

APPLE CIDERDOODLES

Makes 24-48 cookies | Prep 20 min | Bake 8-10 min

INGREDIENTS

Dough

- 1 cup butter, softened
- 1.5 cups granulated (white) sugar
- 2 eggs
- 2.5 tsp Apple Flavor *or* Apple Pie Flavor
- 2 $\frac{3}{4}$ cups all purpose flour
- 2.5 tsp baking powder
- $\frac{1}{2}$ tsp salt

Sugar and Spice Mix

- 3 tbsp granulated (white) sugar
- 1 $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{4}$ tsp clove
- $\frac{1}{4}$ tsp allspice

DIRECTIONS

1. Preheat oven to 400 F.
2. Cream softened butter and sugar until lightened in color and fluffy (about 5 minutes on high with an electric mixer).
3. Add eggs and flavor, and beat to incorporate (for a true cider flavor, use Apple Flavor, for Apple Piedoodles, use Apple Pie Flavor and add nutmeg to the sugar and spice mix).
4. In a separate bowl, blend flour, salt, and baking powder. Slowly add to wet mixture, 1/3 at a time, blending just until incorporated.
5. In a small bowl, mix sugar with spices.
6. Scoop cookie dough into 1 inch to 1.5-inch diameter balls, and roll in hands to round. Roll balls in sugar and spice mix and place on a cookie sheet 2 inches apart.
7. Bake for 8-10 minutes, until golden brown at edges. Cool on a rack and enjoy!

