

CLASS D- GRADES 9-10

Rolled Cut-Out Cookies

Ingredients:

- 2 cups flour
- $\frac{3}{4}$ cup sugar
- 1 teaspoon baking powder
- $\frac{1}{4}$ cup applesauce
- $\frac{1}{2}$ cup oil
- 1 tablespoon vanilla extract
- 1 dash cinnamon

Directions:

1. Preheat oven to 350 degrees F.
2. In a medium bowl, mix together flour, baking powder, sugar, and cinnamon. Set aside.
3. In another bowl, mix together the wet ingredients (applesauce, oil, and vanilla).
4. Add wet and dry ingredients together.
5. Roll dough out and cut out shapes with cookie cutters.
6. Bake on a lightly oiled cookie sheet for 10-12 minutes.