

Crunchy Applesauce Cookies

A spicy cookie studded with cereal and raisins.

1 $\frac{3}{4}$ cups sifted all-purpose flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon Calumet Baking Powder
 $\frac{1}{2}$ teaspoon salt
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon nutmeg
1 cup Post Grape-Nuts Cereal
 $\frac{3}{4}$ cup butter or other shortening
1 egg
1 cup sugar
1 cup canned applesauce
 $\frac{1}{2}$ cup raisins

Sift flour with soda, baking powder, salt, and spices. Stir together cereal, shortening, and egg. Let stand 15 minutes. Add sugar; cream well. Add flour mixture alternately with applesauce; mix thoroughly. Stir in raisins. Drop by rounded teaspoonfuls onto greased baking sheets, about 2 inches apart. Bake at 375° for minutes. Makes about 5 dozen.