

Apple Spice Drop Cookies

written by The Recipe Exchange | November 22, 2014

Ingredients

1/2 Cup butter, softened
2/3 Cup sugar
2/3 Cup brown sugar
1 egg
1/4 Cup apple juice
2 1/4 Cup flour
1 tsp. cinnamon
1/2 Tsp. baking soda
1/2 Tsp. nutmeg
1 Cup apples, peeled (2 GRANNY SMITHS), finely chopped
1 Cup walnuts, chopped

FROSTING:

1/4 Cup butter, softened
3 Cups powdered sugar
1 tsp. vanilla
3-4 Tbs. apple juice

Directions

Preheat oven to 375 degrees.

In a mixing bowl cream the butter and the sugars together.

Beat in the egg and apple juice.

Combine the dry ingredients in a small bowl and gradually add the dry ingredients to the sugar mix, blend well and then add the apples and walnuts.

Place on a greased cookie sheet 2 inches apart.

Bake at 375 degrees for 13 minutes or until golden brown

Place on wire rack to cool.

Frosting:

Add the sugar, butter, vanilla and apple juice together and mix until smooth.
Frost cookies.