



INGREDIENTS

WET INGREDIENTS

2 large egg

½ cup of granulated sugar

7 TBSP of melted & cooled unsalted butter (or 1/3 cup + 1 TBSP)

DRY INGREDIENTS

2 ¼ cup of sifted AP flour

2 TSP of baking powder

½ cup of raisins

2 apples, cleaned , peeled and diced into small pieces.

¼ cup of icing sugar

For best results your ingredients need to be at room temperature



ITALIAN APPLE COOKIES

By Caterina Romano's Kitchen

DIRECTIONS

1. Preheat the oven to 350 DF.
2. Place the raisins in a bowl filled with hot water for 10 minutes.
3. After 10 minutes, drain and pat dry the raisins with paper towel.
4. Place the eggs in a large glass bowl. Using a hand mixer, beat the eggs until they turn pale yellow.
5. Sprinkle in the sugar and continue mixing until the sugar breaks down.
6. With your mixer on low, sprinkle in the butter. Finish mixing by hand. Set aside.
7. Combine the flour and the baking powder. Mix well.
8. Fold in the raisins into the flour mixture.
9. Gradually add the flour to the batter and fold it in with a spatula. The batter should be thick and sticky.
10. Transfer the apple pieces to the bowl and fold them in the dough.
11. Line a baking tray with parchment paper.
12. Use a 2 TBSP scooper, measure out the cookies and place them on the baking tray.
13. Bake in the oven for 20-25 minutes.
14. Sprinkle the cookies while hot with icing sugar and serve.
15. Enjoy