

Red Hots Cookies

Prep time: 15 min
Cook time: 7-8 min
Serves: 4 dozen cookies

These were supposed to be a mix of old-fashioned M&M cookies (with a safe candy) and cut-out hearts for Valentine's day. Only one half of that planned worked! I baked each tray for 7 minutes & then 1 more with an open oven door for my lightest trays.



Ingredients

3/4 cup brown sugar
3/4 cup white sugar
3/4 cup canola oil
2 Tbsp applesauce (unsweetened, jarred)
2 Tbsp water
1 Tbsp cornstarch
1 Tbsp vanilla extract
1/4 tsp salt
1/4 tsp cinnamon
1 tsp baking soda
1/2 tsp baking powder
1/3 cup Red Hots
1/4 cup water
2-2/3 cups flour

Directions

Preheat the oven to 375 degrees F and prepare two baking sheets with parchment or spray oil. In a small bowl, combine the applesauce, water, and cornstarch and stir until smooth. In a medium bowl, mix the sugars and oil together. Add the replaced egg mix (small bowl) to the sugar and oil and stir well. Add the vanilla, salt, and cinnamon to the mixture and stir. Whisk in the baking soda and baking powder. Stir the flour into the dough, alternating with the water, so that the dough comes together. Drop or roll dough into cookies of your desired size (between 2-3 tsps) and press down slightly. Bake for 7-8 minutes (see the headnote) until the bottoms are barely golden brown. Remove the cookies to a wire rack to cool completely. If desired, press additional candies into the tops of the still-warm cookies.

To freeze dough for later use: Add between 1/4 and 1/3 cup flour and shape the dough into a long log. Wrap in parchment or wax paper and foil; twist ends of foil to seal. Bake in the same way.

Nutrition per serving:

87 calories 0.3g sat fat 0% DV chol 2% DV sodium 13g carbs