

Wheat Germ Butterscotch Cookies

(from the kitchen of Grandma Ida Halverson)

Ingredients

- 1 cup butter (room temp)
- 1 cup brown sugar
- 1 egg (room temp)
- 1 cup apple sauce (room temp)
- 2 ½ cups flour
- 1 teaspoon baking soda
- ½ cup wheat germ
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon cloves
- ¼ teaspoon allspice
- Butterscotch chips
- 1 cup nuts (optional)

Instructions

1. Preheat the oven to 350°F
2. Mix together dry ingredients and set aside.
3. Cream together the butter, eggs, and sugar.
4. Add apple sauce and mix well (mix may look curdled, that is ok).
5. Add in the dry ingredients and mix until just combined.
6. Switch to a wooden spoon and mix in butterscotch chips and nuts (if using).
7. Drop rounded teaspoons full onto a baking sheet and refrigerate for 15 minutes on the tray.
8. Bake for 15 minutes.
9. Allow to cool 2-3 minutes on the pan before removing to a wire rack to cool completely.