



Mix : Spiced apple cookies

Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique



YIELD : APPROX. 24 COOKIES

INGREDIENTS

- 1 box of [Cuisine L'Angélique Cookie Mix](#)
- 5 ml (1 tsp.) ground cinnamon
- 5 ml (1/4 tsp.) ground nutmeg
- 125 ml (1/2 cup) chopped walnuts (or another ingredient like: sunflower seeds, pumpkin seeds, etc...)
- 250 ml (1 cup) unsweetened applesauce
- 65 ml (1/4 cup) light olive oil
- 1 cup peeled and grated apple

PREPARATION

1. Blend cookie mix, ground cinnamon, ground nutmeg and chopped walnuts.
2. In a small bowl, stir applesauce, oil, and grated apple.
3. Add liquid ingredients to the dry ingredients. Using a wooden spoon, blend thoroughly.
4. Cover bowl and refrigerate for at least 30 minutes.
5. Preheat the oven to 350 °F (180° C).
6. Spoon cookie dough onto a baking tray lined with parchment paper. Flatten cookie balls lightly using a wet fork.
7. Bake on top rack for 12 to 15 minutes until golden.
8. Allow to cool on a wire rack.



TIP

See the product sheet of this mix to see [nutritional values and ingredients](#).