

APPLE CIDER COOKIES

2 tablespoons sugar

1 package (0.74 oz) apple cider instant drink mix (not prepared with water)*

1-1/2 teaspoons ground cinnamon

1 pouch (17.5 oz) sugar cookie mix

1/2 cup (1 stick) butter, softened or at room temperature

1 egg

3/4 cup finely chopped peeled apple (1 medium)

Preheat the oven to 375 degrees F.

In a small bowl, combine the sugar, 1 teaspoon of the apple cider instant drink mix, and the cinnamon until well blended. Set aside.

In a large bowl, stir the cookie mix and the rest of the apple cider instant drink mix with a whisk. Add the butter, egg, and the rest of the apple cider instant drink mix with a hand mixer on low until crumbly.

Stir in the apple pieces until combined.

Scoop out the dough (using a tablespoon cookie scoop) and shape into balls in the palm of your hands - about 1-1/4 inches. Roll balls in the sugar-spice mixture. Place 2 inches apart on ungreased cookie sheets. (Discard any leftover sugar-spice mixture.)

Bake 7 to 9 minutes or until edges are set and light golden brown. Cool 1 minute before removing from the cookie sheet to wire racks to finish cooling. Store covered in airtight containers after completely cooled.

- I used a sugar-free instant apple cider drink mix, I didn't use a complete teaspoon in the sugar-spice mixture so that I had some for the cookie mix.