

Apricot Butter Cookies

Author: Los Angeles Times, January, 2008



- 1/2 cup pine nuts**
- 2 1/2 cups all-purpose flour**
- 1/4 teaspoon salt**
- 1 cup unsalted butter**
- 1 1/4 cups powdered sugar**
- 1 large egg**
- 1 teaspoon vanilla**
- 1 1/2 tablespoons dried thyme, finely minced**
- 1 cup dried apricot, minced**

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 63 Calories; 3g Fat (48.4% calories from fat); 1g Protein; 7g Carbohydrate; trace Dietary Fiber; 11mg Cholesterol; 10mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.

***Carolyn T's
Main Cookbook***

Servings: 66

Notes: I cut the cookies slightly thicker, so it didn't make 66 of them. Also took a couple minutes more baking time.

Description: Dried apricots, butter, pine nuts and THYME!

1. Allow butter to warm to room temp.
2. In a stand mixer place the butter and beat until creamy and yellow-colored.
3. Pine Nuts: Warm a nonstick skillet and add pine nuts. Stir until they are golden brown. Do not burn.
4. To the butter add powdered sugar and continue beating until thoroughly combined. Then add egg and vanilla. Add flour and salt until thoroughly combined, then add minced thyme, minced apricots and pine nuts. Dough will be stiff. Beat just until thoroughly combined.
5. Divide dough in half and carefully roll into a log about 9 inches long. Flatten the ends and make them as round as possible. Chill several hours or overnight.
6. Preheat oven to 350. Unwrap logs and cut each into 1/4-inch slices. Place on silicone or parchment lined baking sheets. Bake for 12-13 minutes until lightly browned around the edges. Remove cookies to a rack to cool. Store in an airtight container or freeze.