

Spiced Apricot Delight Cookies

2 C all-purpose flour	1/4 C strong brewed Spiced Apricot Delight tea, cooled
1/2 t baking soda	1 t vanilla extract
1/2 t baking powder	1/2 t cinnamon extract
1/2 t salt	1 C dried apricots, chopped
1 t ground cinnamon	1/2 C white chocolate morsels
1/2 C unsalted butter, room temperature	1/4 C crystallized ginger, finely chopped
1 C granulated sugar	
1 lg egg	

STEEP THE TEA: Steep 2 tablespoons of Spiced Apricot Delight tea in 2 cups of hot water for about 5-7 minutes. Strain and chill.

MIX DRY INGREDIENTS: In a medium bowl, whisk together the flour, baking soda, baking powder, salt, and ground cinnamon.

CREAM BUTTER AND SUGAR: In a large bowl, cream the butter and sugar together until light and fluffy.

ADD WET INGREDIENTS: Beat in the egg, then add the cooled fiery cinnamon spice tea and vanilla extract. Mix until well combined.

COMBINE INGREDIENTS: Gradually add the dry ingredients to the wet mixture, mixing until just combined. Fold in the chopped dried apricots, white chocolate morsels, and crystallized ginger.

SHAPE AND BAKE: Drop tablespoon-sized balls of dough onto a prepared baking sheet, spacing them about 2 inches apart. Bake at 350°F for 10-12 minutes, or until the edges are lightly golden.

COOL AND SERVE: Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.