

PECAN APRICOT BROWN SUGAR COOKIE



Apricot, cinnamon, pecans and brown sugar combine to provide a rich depth of flavor to these non-traditional sugar cookies.

INGREDIENTS

2 1/3 cups medium pecan pieces
1/2 pound (2 sticks) unsalted butter, softened
1 cup brown sugar
1 1/2 cups white sugar
3/4 teaspoon salt
1 1/2 tablespoons honey
1 3/4 teaspoon vanilla extract
2 large eggs
3 cups all-purpose flour
3/4 teaspoon ground cinnamon
1/2 teaspoon baking soda
1 cup dried apricots, diced

METHOD

1. Mix the butter, brown sugar, white sugar, salt, honey and vanilla extract together until combined in a mixer with paddle attachment for 1 to 2 minutes.
2. Add eggs to mixture and mix additional 30 seconds; scrape down sides of bowl. Mix 10 seconds.
3. Add dry ingredients, apricots, and pecans to mixture; mix for 1 minute until combined.
4. Store dough overnight in refrigerator in an airtight container.
5. Scoop desired size and bake 350 degrees Fahrenheit for 10 to 12 minutes

or until golden brown.

6. Pull from oven and let cool 10 minutes.

NUTRITION FACTS

Calories 150	Fat 8 g	Sat Fat 3 g	Sodium 55 mg
Carbs 18 g	Fiber 1 g	Protein 2 g	