

## COOKIES MARCH 2020

### APRICOT-FILLED SANDWICH COOKIES

#### Ingredients

- 1 cup butter, softened
- 1 cup sugar
- 2 large eggs
- 3 cups all-purpose flour
- 2/3 cup finely chopped walnuts
  
- FILLING:
- 2 cups dried apricots
- 3/4 cup water
- 1/4 cup sugar
- 1/2 teaspoon ground cinnamon
  
- TOPPING:
- 1/2 cup semisweet chocolate chips
- 1/2 teaspoon shortening
- 4 teaspoons confectioners' sugar

#### Directions

- Preheat oven to 350°. Cream butter and 1 cup sugar until light and fluffy. Beat in eggs. In another bowl, combine flour and walnuts; gradually beat into creamed mixture. Shape into 1-1/2-in.-thick logs. Cut crosswise into 1/4-in. slices. Place 2 in. apart on ungreased **baking sheets**. Bake until bottoms begin to brown, 10-12 minutes. Cool completely on pans on wire racks. Meanwhile, for filling, combine apricots and water in a large saucepan. Bring to a boil. Cook and stir until apricots are tender, about 10 minutes. Drain; cool to room temperature. Pulse 1/4 cup granulated sugar, cinnamon and apricots in a blender or food processor until smooth. Spread over bottoms of half of the cookies; cover with remaining cookies. For topping, melt chocolate chips and shortening in a microwave; stir until smooth. Drizzle over cookies. Sprinkle with confectioners' sugar.

### CRANBERRY ORANGE SANDWICH COOKIES

#### Ingredients

- 1/2 cup butter, softened
- 1 cup sugar
- 1 large egg
- 3 tablespoons frozen orange juice concentrate, thawed
- 1 tablespoon grated orange zest
- 1-1/2 cups all-purpose flour
- 2 tablespoons cornstarch
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup dried cranberries, finely chopped
  
- FILLING:
- 1/2 cup butter, softened
- 2 tablespoons frozen orange juice concentrate, thawed
- 1/2 teaspoon grated orange zest
- 1/2 teaspoon vanilla extract
- 2 cups confectioners' sugar

## Directions

- Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg, orange juice concentrate and orange zest. In another bowl, whisk flour, cornstarch, baking powder, baking soda and salt; gradually beat into creamed mixture. Stir in cranberries. Shape level tablespoons of dough into balls; place 2 in. apart on ungreased [baking sheets](#). Coat bottom of a glass with cooking spray, then dip in flour. Press cookies with bottom of glass to flatten, redipping in flour as needed. Bake 8-10 minutes or until edges are golden brown. Remove from pans to wire racks to cool completely. In a small bowl, beat butter, orange juice concentrate, orange zest and vanilla until light and fluffy. Gradually beat in confectioners' sugar. Spread filling on bottoms of half of the cookies; cover with remaining cookies. Freeze option: Freeze shaped balls of dough on [baking sheets](#) until firm. Transfer to resealable plastic freezer bags; return to freezer. Prepare, bake and fill cookies as directed.

## APPLE CRISP THUMBPRINT COOKIES

### Ingredients

#### Cookies

- 1 roll (16.5 oz) Pillsbury refrigerated sugar cookies
- 3/4 cup quick-cooking oats
- 1/4 cup toasted, finely chopped pecans
- 1/2 teaspoon ground cinnamon
- 1 cup apple pie filling, finely chopped (from 21-oz can)

#### Streusel Topping

- 1 tablespoon cold butter
- 1 tablespoon quick-cooking oats
- 2 tablespoons firmly packed brown sugar
- 1 tablespoon toasted, finely chopped pecans

#### Drizzle

- 1/2 cup powdered sugar
- 1 to 2 teaspoons milk

## Directions

- 1) Heat oven to 350°F. Line large cookie sheets with cooking parchment paper.
- 2) In large bowl, break up cookie dough. Add 3/4 cup oatmeal, 1/4 cup pecans and the cinnamon; mix with wooden spoon or hands until well blended. Shape dough into 28 (1 1/4-inch) balls. Place 2 inches apart onto cookie sheets. With back of round teaspoon or thumb, make 1-inch indentation in center of each ball
- 3) Spoon generous 1 teaspoon apple pie filling into each dough indentation.
- 4) In small bowl, mix Streusel Topping ingredients with fork or pastry blender until crumbly. Sprinkle about 1/2 teaspoon onto apple pie filling on each cookie, pressing in slightly.
- 5) Bake 14 to 16 minutes or until edges are golden brown. Cool 2 minutes. Remove from cookie sheets to cooling rack. Cool completely, about 30 minutes.
- 6) In small bowl, stir Drizzle ingredients until smooth, if necessary, adding 1/2 teaspoon milk at a time until thin enough to drizzle. Drizzle over cookies. Let stand about 15 minutes or until set.

## RASPBERRY COOKIE RECIPIE

### INGREDIENTS

- 2 cups all-purpose flour
- 1/2 cup sugar

- 2 teaspoon baking powder
- 1/2 cup cold salted butter, cubed
- 2/3 cup heavy whipping cream
- 1/2 lemon zest and juice
- 1 cup frozen raspberries, roughly chopped

#### GLAZE:

- 1 cup powdered sugar
- 2 Tablespoons lemon juice

#### INSTRUCTIONS

- Preheat oven to 350°F. Line a baking sheet with parchment paper. Combine flour, baking powder and sugar in a large bowl. Add small cubes of butter. Mix together with a pastry cutter or whisk. You can also mix with your hands just until the mixture combines.
- Stir in cream and mix until combined. Then gently fold in cold raspberries.
- Drop dough on cookie sheet. Bake for 12-15 minutes, or until lightly golden around the edges.
- Stir together powdered sugar and lemon juice and drizzle over cooled cookies. Enjoy!

### MAPLE LOG COOKIES

#### Ingredients

- 1/2 cup butter, softened
- 1/2 cup shortening
- 1/2 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 1 teaspoon maple flavoring
- 1-1/2 cups all-purpose flour
- 1 cup quick-cooking oats
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips
- 3 tablespoons milk
- 3/4 cup ground walnuts
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#### Directions

- In a large bowl, cream the butter, shortening and confectioners' sugar until light and fluffy. Beat in vanilla and maple flavoring. Combine the flour, oats and salt; gradually add to creamed mixture and mix well. On a lightly floured surface, shape dough into 1/2-in.-wide logs. Cut into 2-in. pieces. Place 1 in. apart on ungreased baking sheets. Bake at 325° for 15-18 minutes or until set and very lightly browned. Remove to wire racks to cool.  
In a microwave, melt chocolate chips and milk; stir until smooth. Dip one end of each cookie into chocolate; allow excess to drip off. Roll in walnuts. Place on waxed paper until set.