

APRICOT AND HONEY COOKIES, WITH TOASTED PINE NUTS

INGREDIENTS

3 3/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon baking powder
1 1/2 cups (3 sticks) unsalted butter, room temperature
3/4 cup packed powdered sugar
1/2 teaspoon lemon zest
1/4 cup honey, plus 2-3 tablespoons extra for brushing cookies
1 cup finely diced dried apricots
1 cup pine nuts, toasted and cooled
turbinado (raw) sugar for sprinkling on cookies before baking

DIRECTIONS

In a medium sized bowl, combine flour, salt and baking powder. Set aside. In the bowl of a stand mixer, beat together butter and sugar for about 3 minutes or until light in color and fluffy. Add 1/4 cup honey and lemon zest and beat until just combined. Scrape sides of bowl as necessary.

Add flour mixture gradually and continue to mix until just combined. Add diced apricots and pine nuts and mix until evenly incorporated. Do not over mix. Move dough onto a large sheet of wax or parchment paper and shape into a long, skinny log (about 2 inches in diameter). Roll up in the parchment or wax paper and refrigerate dough overnight.

When you're ready to bake, preheat oven to 350F and line cookie sheets with silpat or parchment paper. Take dough out of the fridge and cut slices off that are about 1/4-inch thick. Place on baking sheets, about 1 1/2 - 2 inches apart. Heat 2-3 tablespoons of honey in microwave for 10-15 seconds. Brush over cookies and immediately sprinkle with turbinado sugar. Bake for 10-12 minutes or until just golden brown. Let cool about 5 minutes on baking sheets before removing to a cooling rack.