

Apricot Sugar Cookie

Apricot Cookies made with Andros Professional Apricot Fruit Fillings are a delightful treat, bursting with vibrant apricot flavor. Each bite offers a perfect balance of sweetness and tartness, creating an irresistible, mouthwatering experience vs a traditional sugar cookie. Bake-stable, Andros Professional Fillings ensures consistent quality and texture at temperatures up to 450°.

INGREDIENTS

- 13g (.5oz) **ANDROS Professional Apricot Fillings**
- 330g (11.5oz) All-purpose flour
- 3g (1tsp) Baking soda
- 1.5g (.5tsp) Baking powder
- 223g (7.8oz) Butter (room temperature)
- 300g (10.5oz) Sugar
- 1 Egg
- 7g (1tsp) Vanilla extract
- 4g (.5tsp) Salt
- 115g (4.25oz) Confectioners' sugar

Yield: 22 – 2 oz cookies

INSTRUCTIONS

1. Sift together dry ingredients and set aside.
2. Cream butter and sugar until light and fluffy.
3. Scrape down bowl and incorporate egg, vanilla, and salt.
4. Add dry ingredients, scraping down bowl again. Do not overmix.
5. Scoop cookie dough with 40g (1.5oz) cookie scoop onto a baking sheet.
6. Create well in center with back of spoon and fill with 13g (.5oz) Andros Professional Apricot Spreads.
7. Bake @ 335°F for approximately 12 minutes, rotating halfway through. The cookies will be done when they have spread slightly and crisped to a golden brown around the edges.
8. Remove cookies from baking sheet and cool on a rack.
9. Dust cookies with confectioners' sugar before serving.



FEATURED INGREDIENT



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