

Apricot, Cornmeal, and Sage Cookies

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Yield - Makes about 18 cookies

Ingredients

- 1 stick (1/2 cup) unsalted butter, softened well
- 3/4 cup sugar
- 1 large egg
- 3/4 cup plus 2 tablespoons all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 cup chopped dried apricots
- 2 tablespoons finely chopped fresh sage leaves
- 1/2 cup cornmeal
- 1/2 teaspoon salt

Preparation

1. Preheat oven to 350°F. and lightly grease 2 baking sheets.
2. In a bowl whisk together butter, sugar, and egg until smooth. Sift in flour and baking soda and add apricots, sage, cornmeal, and salt, stirring until combined.
3. Drop tablespoons of dough about 1 inch apart onto baking sheets and bake in batches in middle of oven 10 minutes, or until pale golden. Cool cookies on sheets 2 minutes and transfer to a rack to cool.