

Apricot-Tarragon Cocktail Cookies

To prevent the apricots from burning or drying out too quickly, use the freshest, plumpest dried fruit you can find.

ACTIVE: 30 MIN - TOTAL TIME: 2 HR

SERVINGS: MAKES ABOUT 5 DOZEN COOKIES

INGREDIENTS

- 1/2 cup dried Turkish apricots, finely chopped
- 2 tablespoons finely chopped tarragon leaves
- 1/2 cup sugar
- 1 stick unsalted butter, softened
- 1 large egg yolk
- 1/3 cup extra-virgin olive oil
- 3/4 teaspoon sea salt
- 2 cups all-purpose flour

HOW TO MAKE THIS RECIPE

1. In a small bowl, cover the apricots with hot water and let stand for 10 minutes, until they are plump. Transfer the apricots to paper towels to drain.
2. In another small bowl, rub the tarragon leaves into the sugar until they are moist and aromatic. In a standing mixer fitted with the paddle, beat the butter with the tarragon sugar at low speed until creamy. Beat in the egg yolk until just combined, about 1 minute. Slowly drizzle in the olive oil and beat until smooth. Add the salt and flour and beat until just incorporated. Using a large spatula, fold in the apricots.
3. Turn the cookie dough out onto a work surface and knead until it just comes together. Divide the dough in half and press each half into a disk. Roll out each disk between 2 sheets of wax paper to about 1/4 inch thick. Slide the wax paper-covered disks onto a baking sheet and freeze for at least 1 hour, until very firm.
4. Preheat the oven to 350° and line 2 large baking sheets with parchment paper. Working with one piece of cookie dough at a time, peel off the top

sheet of wax paper. Using a 1 1/2-inch round cookie cutter, stamp out the cookies as close together as possible. Arrange the cookies 1 inch apart on the prepared baking sheets.

5. Bake the cookies for about 20 minutes, until they are lightly golden; shift the baking sheets from top to bottom and front to back halfway through. Let the cookies cool on the baking sheets for 3 minutes, then transfer them to a wire rack to cool completely.

MAKE AHEAD

The rolled-out frozen cookie dough can be wrapped in plastic and kept frozen for 2 weeks. The baked cookies can be kept in an airtight container for up to 2 days.

SUGGESTED PAIRING

Bright, fruity white wine: 2010 Left Foot Charley Pinot Blanc.