



Apricot Basil Shortbread Cookies

Makes: 42 cookies

Prep Time: 20 minutes Cook Time: 30 minutes

Total Time: 50 minutes plus chill time 30 minutes

Ingredients

- 1 & 3/4 cups all purpose flour
- 2/3 cup granulated sugar
- 3/4 cup cold unsalted butter, sliced and cubed
- 1/8 tsp salt
- 1/2 cup chopped dried apricots
- 2 tbsp chopped fresh sweet basil
- 1 tsp vanilla extract
- 2 & 1/2 tbsp orange zest

Instructions

In a large mixing bowl, whisk together sifted flour, sugar, and salt.

Drop in your small cubes of butter and begin mixing together with your hands. Squeeze the butter and flour mixture, working until it resembles cornmeal.

Next, take your chopped basil and apricots and blitz them in a food processor or blender for a couple seconds for an extra chop (don't overdo it as this is just to make the pieces smaller, not to create a liquid). Add your basil, apricots, orange zest, and vanilla to your flour mixture.

Lovingly work the ingredients together by hand, mixing thoroughly to create a cookie dough texture. Dough should be moist but firm (if you feel it is dry add a tablespoon of water...dough should NOT be sticky).

Form dough into a ball and wrap in plastic wrap. Place dough in the fridge to chill for 30 minutes (dough can be made the day before and kept in the fridge overnight).

When you're ready to bake, place dough on counter for 30-45 min to slightly thaw. Work in your hands to help the dough become more pliable, since the butter will have hardened.

Preheat oven to 325°F and line two cookie sheets with parchment paper. Remove dough from the fridge and slice in half. Place one half on a gently floured surface and roll out to 1/8 inch -1/4 inch thickness. Use your cookie cutter to cut out as many cookies as you can. Transfer cookies to baking trays. Cookies will not spread much, so you can place them a half inch apart. If dough has slightly warmed, place tray in refrigerator to cool and firm for 10-15 minutes before baking. Bake for 12-14 minutes or until edges start to golden in color. Bake times may differ between ovens, so keep an eye on the first batch. Repeat with remaining half of dough. Set cookies on cooling rack for 10-15 minutes before serving.

Chef's Note:

The number of cookies you get will depend on the size cutter you use. I was able to make 42 cookies with a 2-inch cutter.

Recipe from Two Cups Flour