

Stephanie's Apricot White Chocolate Cookies

Recipe courtesy Stephanie,
South Orange Swap, New Jersey
[Food network.com](http://Foodnetwork.com)



Ingredients:

- 1/2 cup unsalted butter, at room temperature
- 1/2 cup packed light brown sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup dried apricots, coarsely chopped
- 4 ounces white chocolate, coarsely chopped

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- 4 ounces white chocolate, coarsely chopped

Instructions:

Preheat oven to 350 degrees F.

In a mixer, beat the butter and brown sugar until blended. Beat in the egg and vanilla and almond extracts until combined. Add the flour, baking soda, and salt, and mix until combined. With a wooden spoon, mix in the apricots and white chocolate. Drop the batter by tablespoons onto ungreased cookie sheets, spacing 2 inches apart. Bake until the edges are lightly brown, about 10 minutes. Cool on wire racks.

Yields: about 25 cookies. Prep time: 10 minutes.

Cook time: 10 minutes per batch.



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