



Apricot Butter Cookies

 Dairy Free

READY IN



110 min.

SERVINGS



48

CALORIES



80 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 0.8 cup powdered sugar
- ☐ 1 teaspoon vanilla
- ☐ 1.5 cups flour all-purpose
- ☐ 0.3 cup apricot dried finely chopped
- ☐ 0.3 cup butter softened
- ☐ 0.3 cup apricot preserves
- ☐ 1 cup powdered sugar

☐ 3 medium apricot dried cut into 48 strips

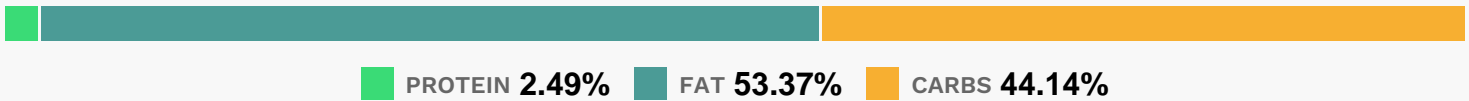
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick cookie sheet). In medium bowl, beat 1 cup butter, 3/4 cup powdered sugar and the vanilla with electric mixer on medium speed until smooth. Beat in flour until well blended. Stir in finely chopped apricots.
- ☐ Shape dough into 1-inch balls. On ungreased cookie sheet, place balls 2 inches apart.
- ☐ Bake 8 to 12 minutes or until bottoms are light golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.
- ☐ In small bowl, beat 1/4 cup butter and the apricot preserves with electric mixer on medium speed until smooth. Beat in 1 cup powdered sugar until well blended.
- ☐ Spread frosting over cookies. Top each cookie with apricot strip.

Nutrition Facts



Properties

Glycemic Index:2.95, Glycemic Load:2.37, Inflammation Score:-2, Nutrition Score:0.97434783160039%

Nutrients (% of daily need)

Calories: 79.8kcal (3.99%), Fat: 4.81g (7.39%), Saturated Fat: 0.99g (6.21%), Carbohydrates: 8.94g (2.98%), Net Carbohydrates: 8.75g (3.18%), Sugar: 5.46g (6.07%), Cholesterol: 0mg (0%), Sodium: 56.53mg (2.46%), Alcohol: 0.03g (100%), Alcohol %: 0.22% (100%), Protein: 0.51g (1.01%), Vitamin A: 256.4IU (5.13%), Vitamin B1: 0.03mg (2.1%), Selenium: 1.4µg (2%), Folate: 7.34µg (1.83%), Vitamin E: 0.24mg (1.59%), Manganese: 0.03mg (1.51%), Vitamin B2: 0.02mg (1.38%), Vitamin B3: 0.26mg (1.32%), Iron: 0.22mg (1.23%)