

Mrs Fields Apricot Nectar Cookies

Categories: Cookies

Yield: 36 servings

2 3/4 c All-purpose flour
1 ts Baking soda
3/4 c White sugar
1/4 c Dark brown sugar; packed
1 c Salted butter; softened
1 lg Egg
1/4 c Apricot nectar
1/2 c Apricot preserves
1/4 c Dried apricots; chopped

Preheat oven to 300-degrees. In a medium bowl combine flour and baking soda. Mix well with a wire whisk and set aside.

In a large bowl blend sugars with an electric mixer at medium speed. Add butter and mix to form a grainy paste. Scrape down sides of bowl. Then add egg, apricot nectar and apricot preserves; beat at medium speed until smooth. Add the flour mixture and apricots, and blend on low just until combined. Do not overmix.

Drop by rounded tablespoonfuls onto ungreased baking sheets 1-1/2 inches apart. Bake 22-24 minutes or until cookies just begin to brown at bottom edges. Remove from oven and let cookies cool on baking sheet 5 minutes before transferring to a cool flat surface with spatula.