

Sugar Cookie Cups Stuffed with Chambord Candied Apricots

July 2014 by Camine Pappas

Makes about 15-18 cups

INGREDIENTS:

1 Package Betty Crocker Sugar Cookie Mix
1 C dehydrated Turkish apricots, cut into small ¼ inch pieces
¼ C water
¼ C sugar
1/8 C Chambord liquor
Zest from one lemon
1 T lemon juice
Cream cheese frosting (canned or mix 4 T cream cheese with 1 t vanilla and enough powdered sugar to make a smooth frosting)
½ t cinnamon

DIRECTIONS:

Mix water, apricots, sugar, and lemon zest in small saucepan. Bring to boil and let simmer for a minute. Add lemon juice and Chambord and let boil for about 8 minutes or until sticky, and reduced to a syrup. Set aside and let cool in pan for about 20 minutes. The consistency will be like gummy bears in honey!

Mix cookies according to package directions for roll cookies. Flour a board and roll out cookies to about 1/4" thick. Then using a round, small cookie cutter, cut into about 2 ½ inch diameters. Nest each cookie in the openings a small muffin tin so it makes a little basket in each one for the apricots. Kind of fold the dough in, don't just stuff it on the bottom. It should have a natural indentation for the fruit. Then spoon in fruit to the top and a bit more so that it is just slightly higher than the top of the muffin tin. Bake in a 350 degree oven for about 11 minutes, or until very golden brown. Let cool before taking out. Frost with cream cheese cinnamon frosting!

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