



APPLE COOKIES

Makes about 4 dozen bite size cookies.

These cookies have a distinct taste of apples. They are especially yummy on cold days with a hot cup of tea. They keep very well refrigerated, stored in an air-tight container.

INGREDIENTS

- 4 ounces dried apples
- 1 1/3 cup all purpose flour
- 7 tablespoons unsalted cold butter, cut into small pieces
- 1/3 cup superfine sugar
- 1 large egg

PREPARATION

1. Preheat the oven to 400F.
2. Line a large baking sheet with parchment paper.
3. In a food processor fitted with the steel blade chop the apples finely. Add the flour, butter, sugar and egg.
4. Pulse until the mixture clings to the blade and almost forms a ball.
5. Form teaspoons of the dough into a ball and flatten them lightly.
6. Bake for about 15 minutes; they should be firm to the touch and the underside should be golden.
7. Cool on a wire rack.