

## Apricot, Cornmeal, and Sage Cookies

Makes about 18 large or 30 small cookies

For more than thirty-five years this recipe has been enjoyed and shared numerous times. Recently, it was enjoyed by members of The St. Louis Herb Society after working at the Society's annual herb sale at the Missouri Botanical Garden.



### Ingredients:

1 stick ( $\frac{1}{2}$  cup) unsalted butter, softened  
 $\frac{3}{4}$  cup sugar  
1 large egg  
 $\frac{3}{4}$  cup plus 2 tablespoons all-purpose flour  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{4}$  cup chopped dried apricots  
2 tablespoons finely chopped fresh sage leaves  
 $\frac{1}{2}$  cup cornmeal  
 $\frac{1}{2}$  teaspoon salt

### Directions:

Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Cream the butter and sugar, then add the egg and mix until smooth. In another bowl whisk together the flour, baking soda, salt and cornmeal, then add to the creamed ingredients, mixing until combined. Add apricots and sage, mix until just combined. Roll teaspoon of dough gently into balls and place on baking sheets, spacing about 2 inches apart, they will spread. Bake about 10 minutes or until golden brown. Remove from oven and cool for 1-2 minutes, then transfer to wire racks to cool completely.

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