

Apricot Foldovers

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Ingredients

1/2 cup (125 ml) butter, softened
1 cup (250 ml) sharp cheddar cheese, finely grated
1 cup (325 ml) sifted all-purpose flour
2 tablespoons (30 ml) water
1 cup (250 ml) apricot preserves
1 cup (250 ml) granulated sugar

Directions

Beat the butter and cheese until light and fluffy, then blend in the flour and water until just combined. Chill the dough for 4 to 5 hours.

Pre-heat the oven to 375 F (190 C). In a medium saucepan over medium heat, heat the preserves and sugar until the mixture boils and is smooth. Set aside to cool. Divide the dough in half. Roll each half into a 10-inch (25 cm) square, cut into 2 1/2-inch (6.5 cm) squares. Put 1 teaspoon (5 ml) of the preserves in the center of each square, fold over diagonally and seal the edges with the tines of a fork.

Bake on an ungreased baking sheet for 8 to 10 minutes or until edges are lightly browned. Allow to cool for 1 minute then transfer to wire racks to cool completely.

Store in airtight containers in the refrigerator for up to 1 week. Makes about 30 cookies. These cookies should be hand-delivered.