

# Mini Chocolate and Apricot Cookies



Easy

Makes 26

## Ingredients

75g (3oz) butter or margarine, softened  
65g (2 ½oz) light brown sugar  
30ml (2 tbsp) milk  
1 medium size egg yolk  
100g (4oz) plain flour  
15g (½oz) cocoa powder  
¼ tsp Dr. Oetker Baking Powder  
175g (6oz) Dr. Oetker White Chocolate Chips  
45g (1 ½oz) no-need-to-soak dried apricots, finely chopped

## To decorate

Dr. Oetker Chocolate Strands

## Method

1. Preheat the oven to 190°C/ 375°F/ Gas Mark 5. Line a large baking tray with greaseproof paper.
2. In a mixing bowl, beat together the butter and sugar until light and creamy. Beat in the milk and egg yolk and stir in the flour, cocoa, baking powder, 75g (3oz) chocolate chips and apricots to make a firm dough.
3. Drop teaspoons of the mixture, well spaced apart, on baking tray and bake in the oven for 10-12 minutes until just firm. Cool for 10 minutes on the baking trays, then transfer to wire racks to cool further.
4. Melt the remaining chocolate chips according to the pack instructions. Half dip each cookie in the chocolate and place on a tray lined with greaseproof paper.
5. Sprinkle over chocolate strands and place in a cool area until set.



Are you looking for recipes or do you have any comments or questions?

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Place into cellophane gift bags to give as a present.

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